

ASIA

Organic Cuisine

Nora

March 2005

STARTERS

Delicate Miso Soup with Wild Mushrooms, Spinach & Silken Tofu buckwheat noodles, daikon, scallions	10
Crispy Lobster Dumplings with Ginger Pickled Vegetables sweet chili-chive vinaigrette, toasted sesame	13
Ahi Tuna Tartare with Crispy Nori Tempura wasabi-soy emulsion, haas avocado	12
Bamboo Steamed Chicken & Shitake Dumplings with Ginger & Scallions spicy soy dipping sauce, Chinese cabbage salad	11
Grilled Lemongrass Shrimp Satay with Clementine-Vanilla Emulsion cucumber, mint & red onion salad	13
Roasted Flat Bread with Chickpeas, Cucumbers & Black Olives smoked eggplant-lemon emulsion, pickled fennel	10
Thai Style Beef Carpaccio with Lime, Chillis & Fragrant Herbs sweet & sour onions, crushed peanuts, crispy wonton	11
Crispy Honshimenji Mushrooms & Green Bean Tempura truffled daikon dipping sauce	11

SALADS

Baby Asian Greens with Ginger Crisps & Sesame-Tamari Vinaigrette julienned cucumbers & carrots	9
Roasted Beets, Avocado & Baby Arugula with Ginger-Poppy Seed Vinaigrette fresh goat cheese, honey-roasted pistachios	11
Asia Nora Caesar with Crispy Monk's Lettuce seven spice-parmesan croutons, farm fresh eggs	12

ENTREES

Roasted King Salmon with Cacao Rice & A Lobster Lemongrass Broth stir fried greens, fresh chilies, edamame, sesame salad	27
Crispy Nine Spice Alaskan Halibut with Fragrant Beluga Lentils coriander raita, winter greens, sweet & sour beet relish	26
Pan Seared Day Boat Scallops with Sake-Yuzu Emulsion wasabi potato puree, baby bok choy, toasted nori	27
Ginger Roasted Pork Loin with Braised Celards & Red Onion Tempura roasted jewel yam-fuji apples, puree, tonkatsu jus	25
Seared Lemongrass Beef Roulade with Roasted Butternut-Squash Crostini shiitake mushrooms, seared spinach, Thai pesto stuffing	28
Crispy Avish Chicken Breast with Jalapeno-Cilantro Emulsion fragrant jasmine rice, Bangkok slaw, roasted peanuts	25
Seared Duck Breast with Miso Glazed Turnips & Crispy Autumn Roll wok flashed mire-pois, baby mizuna, ginger duck jus	28
Napoleons of Crispy Tofu, Winter Vegetables & Wild Mushrooms stir-fried vegetables, toasted sesame, sweet-chili garlic sauce	22

Chef's Five Course Tasting Menu

\$58 per person
Private Parties & Daytime Meetings

Call Camilla Rothwell our Special Events Director

Nora Pavilion
Executive Chef & Owner

202-797-4870
camilla@nora.com

Koroun

Heitor Koroun
Chef de Cuisine

陳

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5117 MacArthur Boulevard, N.W.
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Cond. **SEAFOOD**

66. Butterfly Shrimp	Reg. 8.75
67. Shrimp w/Cashews	6.25 8.75
68. Shrimp w/Lobster Sauce	6.25 8.75
69. Shrimp w/Black Bean Sauce	6.25 8.75
70. Shrimp w/Broccoli	6.25 8.75
71. Shanghai Shrimp	6.25 8.75
72. Shrimp and Chicken Combo	6.25 8.75
73. *Szechuan Combo	6.25 8.75
74. Scallop Mandarin	6.25 8.75
75. *Yu Hsiang Scallop w/Shrimp	6.25 8.75
76. Mandarin Combo	6.25 8.75
77. Sesame Noodle	4.75
78. Chow Mein (choice of) Chicken, Shrimp, Beef, Pork, or Vegetable	4.75 7.25
Combination	5.75 8.25
79. Fried Rice (choice of) Chicken, Shrimp, Beef, Pork, or Vegetable	4.75 7.25
Combination	5.75 8.25
80. Lo Mein (choice of) Chicken, Shrimp, Beef, Pork, or Vegetable	4.75 7.25
Combination	5.75 8.25

COMBINATION SPECIALS
(served w/Fried Rice & Egg Roll)

81. *Szechuan Combo	6.75
82. *Chicken w/Cashews	6.15
83. Sweet and Sour Pork	5.75
84. Sweet and Sour Shrimp	5.75
85. Sweet and Sour Chicken	5.75
86. Beef w/Peppers & Onions	6.25
87. Beef w/Broccoli	6.25
88. Shrimp w/Snow Peas	6.75
89. Chicken or Shrimp Chow Mein	5.25
90. *Kung Pao Chicken	5.75

*Hot & Spicy

Cocktail Party Hors d'oeuvres Platter
for Special Occasions

Let us cater your next party

APPETIZERS		
1. Home-Style Egg Roll (2)	Reg. 2.50	Large 3.25
2. Shrimp Toast (2)	3.25	
3. Fried Wonton (5)	3.50	
4. BBQ Spare Ribs (3)	5.95	
5. Tempura Squid (Teriyaki Flavor)	4.25	
6. Shrimp Tempura (4)	3.95	
7. Steamed Dumplings (6)	3.95	
8. Fried Dumplings (6)	3.95	
9. Sliced BBQ Pork	3.95	
SOUPS		
10. Wonton Soup	1.50	
11. *Hot & Sour Soup	1.50	
12. Egg Drop Soup w/Cream of corn	1.50	
13. San Shien Soup (Serves 2)	4.25	
POULTRY		
14. *Yu Hsiang Chicken	Reg. 5.35	Large 7.85
15. *Kung Pao Chicken	5.25	7.75
16. Moo Goo Chicken	5.35	7.85
17. Sweet & Sour Chicken	5.35	7.85
18. *General Tsao's Chicken	5.25	7.75
19. Chicken Fried	5.25	7.75
20. *Szechuan Chicken	5.35	7.85
21. Chicken w/Green Peppers	5.35	7.85
22. *Hunan Chicken	5.35	7.85
23. Chicken Teriyaki	7.85	
24. Moo Shi Chicken	5.35	7.85
25. Chicken w/Broccoli	5.35	7.85
26. Chicken w/Black Bean Sauce	5.35	7.85
27. *Chicken w/Cashews	5.55	8.05
28. Yu Ling Duck	9.50	19.00
29. Peking Duck	9.95	19.90
30. *Hunan Duck	9.95	19.90
*Hot & Spicy		
BEEF		
31. Beef Teriyaki	Reg. 5.75	Large 8.75
32. *Szechuan Steak in Orange Sauce	8.75	
33. Beef w/Oyster Sauce	5.75	8.25
34. Beef w/Broccoli	5.75	8.25
35. Beef w/Green Peppers & Onions	5.75	8.25
36. Mongolian Beef	5.75	8.25
37. *Shi Chiu Beef	5.75	8.25
38. *Szechuan Beef	5.75	8.25
39. Moo Shi Beef	5.75	8.25
40. *Yu Hsiang Beef	5.75	8.25
41. Crispy Beef	5.75	8.25
42. Beef w/Black Bean Sauce	5.75	8.25
43. Home Style Beef	5.75	8.25
44. Beef and Scallops	6.25	8.75
45. Steak Kew	6.25	8.75
46. *Steak and Shrimp Combo	6.25	8.75
PORK		
47. *Szechuan Pork	5.25	7.75
48. Mongolian Pork	5.25	7.75
49. Sweet and Sour Pork	5.25	7.75
50. Moo Shi Pork	5.25	7.75
51. *Yu Hsiang Pork	5.25	7.75
52. Sliced BBQ Pork w/Snow Peas	5.25	7.75
53. Home Style Pork	5.25	7.75
54. Pork w/Black Bean Sauce	5.25	7.75
VEGETABLES		
55. Buddhist Delight	4.95	7.45
56. *Szechuan Egg Plant	4.95	7.45
57. *Szechuan String Beans	4.95	7.45
58. *Szechuan Beancake	4.95	7.45
59. Home Style Beancake	4.95	7.45
60. Straw Mushroom & Broccoli	4.95	7.45
SEAFOOD		
61. Shrimp w/Snow Peas	Reg. 6.25	Large 8.75
62. *Kung Pao Shrimp	6.25	8.75
63. *Szechuan Ming Shrimp	6.25	8.75
64. *Yu Hsiang Shrimp	6.25	8.75
65. Sweet and Sour Shrimp	6.25	8.75

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and
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Dim Sum	
Enjoy Them with Tea	
星期美點	甜美點
1. 虾滑鮮蝦餃 () Steamed Shrimp Dumpling (4).....2.30 2. 鮮蝦肉燒賣 () Shrimp & Pork Shui Mai (4).....2.30 3. 豉汁蒸肉排 () Spareribs in Black Bean Sauce.....2.30 4. 西菜牛肉丸 () Beef Meat Balls with Watercress (3).....2.30 5. 嫩油鮮竹卷 () Bean Sheet Rolls in Oyster Sauce (3).....2.30 6. 雜味黑鳳爪 () Phoenix Feet in Black Bean Sauce.....2.30 7. 鮮蝦滑豆腐 () Bean Curd with Shrimp.....2.30 8. 雞絲炸春卷 () Spring Rolls (3).....2.30 9. 牛蕊牛肉餃 () Beef Shui Mai (4).....2.30 10. 鮮滑蒸粉果 () Steamed Fun Gor (3).....2.30 11. 嫩油韭菜果 () Leek Fun Gor in Oyster Sauce (3).....2.30 12. 雞粒咸水角 () Fried Chicken Dumpling (3).....2.30 13. 鮮蝦餃子角 () Fried Taro Dumpling (3).....2.30 14. 雜味蘿蔔糕 () Radish Cakes.....2.30 15. 鮮蝦炸雲吞 () Fried Shrimp Wonton (5).....2.30 16. 烤皇蒸叉燒 () Steamed Roast Pork Bun (3).....2.30 17. 鮮蝦雞餃仔 () Steamed Shrimp & Chicken Buns (3).....2.30 18. 叉燒鴨蛋餃 () Baked Roast Pork Bun (3).....2.30 19. 嫩汁滑皮蝦丸 () Shrimp Balls in Oyster Sauce (3).....3.00 20. 菜包鮮蝦丸 () Vegetable Shrimp Ball (3).....3.00	1. 蛋糕雞蛋撻 () Egg Custard Tart (2).....2.30 2. 桂林馬蹄糕 () Water Chestnut Cake (3).....2.30 3. 清滑椰汁糕 () Coconut Custard.....2.30 4. 蒜蓉蒸淮仔 () Steamed Lotus Seed Paste Bun (3).....2.30 5. 蒜蓉煎淮仔 () Fried Sesame Ball (3).....2.30 6. 椰蓉焗蛋捲 () Baked Coconut Bun (3).....2.30 7. 杏仁豆腐花 () Sweet Almond Jelly.....3.00
特別介紹	
1. 魚滑三鮮賣 () Seafood Shui Mai3.00 2. 魷肉帶子餃 () Crabmeat & Scallop Dumpling3.00 3. 香甜鳳眼餃 () Sweet House Dumpling3.00 4. 上素蒸蛋捲 () Steamed Vegetable Dumpling3.00 5. 千萬雞絲餃 () Steamed Dumpling w/Chicken & Mushroom 3.00 6. 鮮竹梅花雞捲 () Stuffed Chicken Feet3.00	
粥品類	
1. 皮蛋瘦肉粥 () Meat Congee w/Thousand Year Egg.....4.50 2. 清滑海鮮粥 () Combination Seafood Congee.....4.95 3. 香口艇仔粥 () Fishman's Congee with Peanuts.....4.50 4. 鮮滑牛肉粥 () Beef Congee4.50 5. 香菇雞片粥 () Sliced Chicken & Mushroom Congee.....4.50 6. 美滑魚片粥 () Sliced Fish Congee4.95	
美味腸粉	
1. 軟滑鮮蝦腸 () Shrimp Rice Noodle Crepe.....3.25 2. 美味牛肉腸 () Beef Rice Noodle Crepe.....3.25 3. 腸味糯米腸 () Sticky Rice w/Chinese Sausage.....3.25 4. 上湯水餃仔 () Shi Gow in Bouillon.....3.25	
週末增加美點	
1. 芝麻百花捲 () Shrimp Roll w/Sesame Seeds.....2.30 2. 百花綠青椒 () Stuffed Green Pepper.....2.30 3. 百花綠茄子 () Stuffed Eggplant2.30 4. 美味炸蝦丸 () Crispy Shrimp Balls2.30 5. 鮮竹炸蝦捲 () Fried Bean Sheet Roll w/Shrimp.....2.30	

東江海鮮酒家
*Chinatown Express
Restaurant*

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Fresh Noodle made on the Spot with Choice of
各式湯麵
Noodle in Soup with Choice of
各式炒麵
Fried Noodle with Choice of
可選牛肉、雞肉、海鮮
Slice of Beef, Chicken or Seafood

\$4.50

現場包各類餃子 3.95
韭菜餃、海鮮餃、素菜餃(10只)
Fresh Dumpling made on the Spot
Choice of Filling: Leek, Seafood, Vegetable (10 Pieces)
小籠包(8只) 3.95
Steamed Bun (Pork) (8 pieces)

東江海鮮酒家
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東江小食

避風塘炒蟹
Sauteed Crab

避風塘炒龍蝦
Sauteed Lobster

泰式花蜆
Sauteed Clam Thailand Style

泰式粉絲煲
Bean Noodle Thailand Style

鹹魚茄子煲
Eggplant with Salt Fish Casserole

味香茄子煲
Eggplant Casserole

東江明爐燒烤齒味拼盤
(S) \$10.00 (M) \$15.00 (L) \$20.00
House B.B.Q Mixed Tray

五花肉蒸鹹魚
Steamed Salt Fish with Pork

大蒜豆苗
Sauteed Green Leaf with Garlic Sauce

梅菜扣肉煲
Pig's Belly with Preserved Mustard
Green Casserole

海鮮火鍋
Seafood Hot Pot

北京涮羊肉
Lamb Hot Pot, Paking Style

金牌味香雞
House Special Chicken

各種游水海鮮特價
Every Seafood Market Price



東江小食

粉麵、水餃

現場手拉麵

Fresh Noodle made on Spot

現場手撕麵

Flat Fresh Noodle made on Spot

各式湯麵 ----- 4.50

Noodle in Soup with Choice of Flavor

各式炒麵 ----- 4.50

Fried Noodle with Choice of Flavor

小籠包 (8只) ----- 3.95

Steamed Bun (Pork) (8 Pieces)

現場包各類餃子 ----- 3.95

韭菜餃、海鮮餃、素菜餃、肉餃子

Fresh Dumpling made on Spot
Choice of Filling : Leek, Seafood, Vegetable or Pork



東江小食

避風塘炒蟹

Sauteed Crab

避風塘炒龍蝦

Sauteed Lobster

泰式花蜆

Sauteed Clam Thailand Style

泰式粉絲煲

Bean Noodle Thailand Style

鹹魚茄子煲

Eggplant with Salt Fish Casserole

味香茄子煲

Eggplant Casserole

東江明爐燒鹹味拼盤

大 \$20.00 中 \$15.00 小 \$10.00

House B.B.Q. Mixed Tray

五花肉煎鹹魚

Steamed Salt Fish with Pork

大蒜豆苗

Sauteed Green Leaf with Garlic Sauce

梅菜扣肉煲

Pig's Belly with Preserved Mustard Green Casserole

海鮮火鍋

Seafood Hot Pot

北京刷羊肉

Lamb Hot Pot, Paking Style

金牌味香雞

House Special Chicken

各種游水海鮮 特價

Every Seafood Market Price

AUGUST 2001

WASHINGTONIAN

Dining Out

Stretched Noodles and Soup Dumplings on a Budget

IF YOU WERE ON YOUR WAY TO CHINATOWN Express or to M. Chen's—especially if you were staying from H Street's stir-fry corridor—you would more than likely dismiss Chinatown Express as yet another purveyor of \$4.50 combination lunches. But look for *lai mein*, or stretched noodles. They are nothing short of a culinary conjuring trick: The chef takes a length of floured dough the diameter of a thick rope, stretches it to the breadth of his outstretched arms, then brings the ends together and cuts the ends of the strand. The stretch-and-cut procedure is repeated ad infinitum; all of a sudden, the chef gives a sharp tug to the ends and the dough separates into dozens of thin noodles. The *lai mein* are then rushed on floured trays to a kitchen in the back, where they are stir-fried or boiled in meal-in-a-bowl soups. Both preparations, garnished with the diner's choice of meats or seafood, are bargain-priced at \$4.95.

The Chinatown Express clientele is here for the *lai mein*, whatever else is on their tables; you can count seeing either stir-fried noodles or large bowls of *lai mein* soup. Also offered is a sheet of house specialties—most of which are English translations of the Chinese written on the brightly colored strips of paper on the wall—presented along with the standard Chinese-American menu.

Among the most popular is a Pyrex pie plate filled with an Fresh Dumplings Made on the Spot and a metal steamer of Steamed Bun (Pork). These are not the

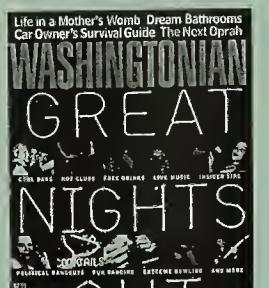
usual messy buns smothered with a spoonful of barbecue pork, but *shu lin bao* ("juicy little buns"), the Shanghai soup dumplings rarely encountered on the local Chinese circuit. Although large, Shanghai soup dumplings are meant to be eaten in one bite, since the pleasure of each "juicy little bun" is derived from the way it fills the mouth as it bites down on it. To avoid being scalded by the boiling stock, wait until they are just hot enough to be held in the palm of the hand.

Depend on visual cues for the best of the rest at Chinatown Express—the Cantonese-style roasted meats in the window, the firecracker-red barbecue pork tenderloin, and the steamed buns with crab meat tucked in the tanks by the entrance.

Some words of caution: Chinatown Express has a seedy setting that may disconcert the finicky. But old Chinatown hands relish their *lai mein*, their Shanghai soup dumplings, and their combination platters of Cantonese-style roasted meats.

Chinatown Express, 786 Sixth St., NW; 202-638-0424. Open daily for lunch and dinner; dinner until 11.

—ROBERT SHOFFNER



東江海鮮酒家

CHINATOWN EXPRESS
746 SIXTH ST., NW;
(202) 638-0424



VEGETABLES		
魚香茄子 501	• Egg Plant with Garlic Sauce 4.95 6.95
家常豆腐 502	Bean Curd Home Style 4.95 6.95
麻婆豆腐 503	• Bean Curd Szechuan Style 4.95 6.95
千島四季豆 504	• String Bean Szechuan Style 4.95 6.95
蘑菇豆筍 505	Mushroom, Bean Curd & Broccoli 4.95 6.95
羅漢扒豆腐 506	Lo-Ham Bean Curd n/a 7.95
炒什菜 507	Mixed Vegetables 4.95 6.95
清炒西洋菜 508	Sauted Watercress n/a 7.95
炒芥蘭 509	Stir Fried Spinach with Garlic n/a 7.95
清炒油菜心 510	Stir Fried "U" Choy Sam n/a 7.95
味油芥蘭 511	Broccoli with Oyster Sauce n/a 7.95
冬菇扒菜膽 512	Vegetables w/ Chinese Black Mushroom n/a 8.95

CASSEROLE (Hot Pot)		
八珍豆腐煲 601	Combination with Bean Curd 9.95
涼瓜青口煲 602	Bitter Melon W/ New Zealand Green Mussel 10.95
蘿蔔牛腩煲 603	Beef Brisket with Turnips 9.95
五香牛仔煲 604	Beef Triple with Turnips 9.95
梅菜扣肉煲 605	Marinated Pork with Pickle Vegetable 9.95
北菇鴨掌煲 606	Duck Feet with Chinese Mushroom 9.95
鹹魚雞絲煲 607	Salted Fish with Chicken & Egg Plant 9.95
鹹魚蘿蔔絲煲 608	Dry Shrimp & Melon w/ Bean Threads 9.95
鯪魚頭煲 609	Fish Head with Bean Curd 9.95
鮑魚豆腐煲 610	Buffalo Fish with Bean Curd 10.95
海鮮豆腐煲 611	Seafood and Bean Curd 12.95

BARBECUED		
蜜汁叉燒 Roast Pork 6.95	
鴨肉兩拼盤 Chicken & Duck Combination 9.95	
脆味三拼盤 B-B-Q Triple Delight 11.95	
北京鴨 Peking Duck (Half)11.95 (Whole)20.95	
Served with Pancakes (Half duck with 4 pancakes; whole duck with 8 pancakes. Extra pancakes 75¢ each.)		
脆皮火鴨 Crispy Roast Duck (Half)19.95 (Whole)18.00	
豉油雞 Soy Sauce Chicken (Half)19.95 (Whole)18.00	
薑葱滑雞 Chicken w/ Ginger & Onion (Half)19.95 (Whole)18.00	

CANTONESE NOODLES/FUN		
肉絲炒麵 / 粉	Shredded Pork Pan-Fried Noodle/Fun 7.95
青蘿蔔炒麵 / 粉	Shredded Pork Pan-Fried Noodle/Fun 8.95
牛肉炒麵 / 粉	Beef Pan-Fried Noodle/Fun 8.95
家常青椒炒麵 / 粉	Beef Pan-Fried Noodle/Fun 8.95
製造青椒炒麵 / 粉	Flank Skin Fried Noodle/Fun w/ Broccoli 8.95
海鮮炒麵 / 粉	Seafood Pan-Fried Noodle/Fun 11.95
什錦炒麵 / 粉	Combination Pan-Fried Noodle/Fun 9.95
星洲炒米粉 *	Fried Rice Noodle Singapore Style 7.95
廣門炒米粉	Fried Rice Noodle Amoy Style 7.95
三鮮干燒伊麵	Combination E-Mein 10.95

SPECIALS		
Please Order by Number.		
All Combination served with Egg Roll and Rice. For Egg Drop Soup, Hot & Sour Soup or Wonton Soup 75¢ extra.		
甜 1. 雞 2.	Sweet & Sour Chicken 6.95
蔬果粒牛柳 3.	Apple Beef & Chicken 7.95
青 4. 椒 5.	Beef with Green Pepper 6.95
甜 6. 雞 7.	Sweet & Sour Pork 6.95
蝦 8. 雞 9.	Shrimp with Lobster Sauce 8.95
涼 10. 雞 11.	Moo Goo Gai Pan 6.95
左 12. 公 13.	* General Tso's Chicken 8.95
潤 14. 雞 15.	Hunan Chicken 6.95

CHOP STICKS
RESTAURANT



～特別介紹～

五芋燒太鴨 \$8.95	清蒸金絲斑魚 \$10.95
板栗燒太鴨 \$8.95	湖南龍皮魚 \$17.95
炒芥蘭扒 \$8.95	清蒸雪魚 \$13.95
豆芽竹筍豬腸 \$8.95	板燒雪魚 \$13.95
薑黃鴨舌 \$8.95	清蒸鮑魚 \$9.95
韭王鴨舌 \$8.95	豉椒青口 \$12.95
炒芥蘭扒肉 \$8.95	清蒸青口 \$12.95
板鴨肉扒 \$8.95	豆王螺片 \$15.95
脆菜鮮螺 \$9.95	油泡螺片 \$19.95
板鴨三拼 \$13.95	冬菇鮑魚扒菜膽 \$19.95
碌油鴨掌 \$8.95	清炒時菜 \$9.95
花生林小魚 \$8.95	蓮藕臘腸小炒 \$9.95

Tel: (202) 898-1986
Fax: (202) 898-1886

717-719 H Street, N.W., Washington, DC 20001
(At Chinatown only one block from Convention Center)

APPETIZERS		POULTRY		PORK	
上海 雞 卷	Chicken Spring Roll (2)	2.25	咖 哩 雞 101 * Curry Chicken	5.75	木 須 肉 201 Moo Shu Pork
春 卷 (菜 卷)	Egg Roll or Vegetable Egg Roll (2)	2.25	毛 菲 雞 102 Moo Goo Gai Pan	5.75	(with 3 or 4 pancakes)
鍋貼 (雞 故)	Fried or Steamed Dumpling (6)	4.95	什 茄 雞 103 Chicken with Mixed Vegetables	5.75	5.50 7.95
炸 雲 卷	Fried Wonton (12)	3.95	豉 椒 雞 104 * Chicken with Black Bean Sauce	5.75	Extra pancake for 75¢ each.
炸 雜 骨	Barbecued Spare ribs	(4)4.50 (6)6.95	腰 豆 雞 105 Chicken with Cashew Nuts	5.75	甜 腊 肉 202 Sweet & Sour Pork
紙 包 雞	Chicken Wrapped in Tin Foil (6)	4.95	湖 南 雞 106 * Hunan Chicken	5.75	5.50 7.95
牛 肉 市	Beef Chu Chu (6)	4.95	宮 保 雞 107 * Kung Pao Chicken	5.75	回 烤 肉 203 * Double Cooked Pork
炸 雞 翅	Fried Chicken Wings (6)	4.95	甜 雞 108 Sweet & Sour Chicken	5.75	5.50 7.95
鳳 尾 雞	Shrimp Fantaill	4.95	檸 檬 雞 109 Lemon Chicken	5.75	湖 南 肉 204 * Hunan Pork
寶 寶 盒	Pu Pu Tray (for 2)	9.95	芝 麻 雞 110 Sesame Chicken	6.25	7.95
Egg Roll, B-F-O Sparebs, Chicken Wrapped in Tin Foil, Fried Chicken Wing & Fried Wonton		9.95	左 公 雞 111 * General Tso's Chicken	6.25	京 鮑 肉 205 Kingdon Pork Chop
Vegetables & Bean Curd Soup 1.95		4.95	麻 皮 雞 112 * Orange Chicken	6.25	N/A 8.95
SOUP		Sm. Lg.	菠 菴 雞 113 Pineapple Duck	6.25	洋 菲 肉 206 Pork Chop with Onion
蛋 花 湯	Egg Drop Soup	1.25 2.50	湖 南 雞 114 * Hunan Duck	6.25	N/A 8.95
寶 春 湯	Wonton Soup	1.50 2.75	八 珍 扒 鴨 115 Braised Duck w/ Assorted Meat & Shrimp	11.95	
酸 滷 湯	* Hot & Sour Soup	1.50 2.95	羅 漢 扒 鴨 116 Braised duck with Lo Han Vegetables	11.95	
蔬菜豆腐湯		4.95			
雞茸玉米湯		5.95			
紫 菜 豆 腐 湯		5.95			
八 賀 瓜 牛 汤		5.95			
海 豆 豆 素 湯		5.95			
西洋菜肉片豆乳湯		5.95			
芥菜肉片豆乳湯		5.95			
蟹 肉 蘑 菇 湯		5.95			
蟹 肉 蘑 菇 湯		5.95			
FRIED RICE, LO MEIN & EGG FOO YOUNG		Sm. Lg.			
瓜 菜	Vegetables	4.95 6.95			
雞 級	Chicken	4.95 6.95			
叉 烤	Roast Pork	4.95 6.95			
牛 肉	Beef	4.95 6.95			
鮮 蝦	Shrimp	5.25 7.95			
撈 粉	Young Chow	5.95 7.95			
(Shrimp, Pork, Chicken)					
* Hot & Spicy					
POULTRY		BEEF		SEAFOOD	
咖 哩 雞 101 * Curry Chicken	5.75	芥 開 牛 301 Beef with Broccoli	5.95	芥 開 雞 401 Shrimp with Broccoli	6.95
毛 菲 雞 102 Moo Goo Gai Pan	5.75	芥 開 牛 302 Beef with Mixed Vegetables	5.95	什 菜 雞 402 Shrimp with Mixed Vegetables	6.95
什 茄 雞 103 Chicken with Mixed Vegetables	5.75	青 椒 牛 303 Beef w/ Green Pepper & Onion	5.95	甜 雞 雞 403 Sweet & Sour Shrimp	6.95
豉 椒 雞 104 * Chicken with Black Bean Sauce	5.75	沙 茶 牛 304 Sha Cha Beef	5.95	湖 南 雞 404 * Hunan Shrimp	6.95
腰 豆 雞 105 Chicken with Cashew Nuts	5.75	雷 互 牛 305 Beef with Snow Peas	5.95	精 雞 雞 405 Shrimp & Scallops w/ Cashew Nuts	6.95
湖 南 雞 106 * Hunan Chicken	5.75	雷 互 牛 306 * Curry Beef	5.95	宮 保 雞 406 * Kung Pao Shrimp & Scallops	6.95
宮 保 雞 107 * Kung Pao Chicken	5.75	雷 互 牛 307 * Kung Pao Beef	5.95	宮 保 雞 407 * Spicy Jumbo Shrimp Szechuan Style	6.95
甜 雞 108 Sweet & Sour Chicken	5.75	湖 南 牛 308 * Hunan Beef	5.95	魚 雞 雞 408 * Shrimp & Scallops w/ Garlic Sauce	6.95
檸 檬 雞 109 Lemon Chicken	5.75	陳 皮 牛 309 * Orange Beef	6.95	椒 雞 雞 409 * Fried Spicy Jumbo Shrimp in Shell	11.95
芝 麻 雞 110 Sesame Chicken	6.25	雷 互 牛 310 * Mongolian Beef	6.95	蒜 雞 雞 410 * Steamed Jumbo Shrimp w/ Black Bean Sauce	11.95
左 公 雞 111 * General Tso's Chicken	6.25	雷 互 牛 311 Apple Beef & Chicken	6.95	薑 葱 烤 雞 411 Crab with Ginger & Onion	n/a 9.95
麻 皮 雞 112 * Orange Chicken	6.25	湖 南 牛 312 Fillet Steak Chinese Style	6.95	清 菜 肉 412 Steamed Crab Cantonese Style	n/a 9.95
菠 菴 雞 113 Pineapple Duck	6.25	黑 椒 牛 313 * Beef w/ Black Pepper & Vegetable	N/A 11.95	椒 雞 雞 413 * Fried Fresh Squid	n/a 9.95
湖 南 肉 204 * Hunan Pork	5.70	湖 南 牛 314 Steak Kew Hunan Style	12.95	清 菜 鮑 魷 414 Steamed or Fried Crispy Whole Fish	Seasonal
回 烤 肉 202 Sweet & Sour Pork	5.50			香 骨 鮑 魷 415 Sauted Flounder Cube w/ Crispy Bone	Seasonal
回 烤 肉 203 * Double Cooked Pork	5.50			鮑 來 炒 龍 魷 416 Lobster Cantonese Style	Seasonal
湖 南 肉 205 * Shredded Pork w/ Garlic Sauce	5.50			鮑 來 炒 龍 魷 417 Sauted Flounder Cube w/ Crispy Bone	Seasonal
叉 烤 豆 腐 206 Roast Pork w/ Mixed Vegetables	5.50			鮑 來 炒 龍 魷 418 Lobster Cantonese Style	Seasonal
叉 烤 豆 腐 207 Roast Pork with Bean Curd	5.50			鮑 來 烤 龍 魷 419 Lobster with Ginger & Onion	Seasonal
京 鮑 肉 208 Kingdon Pork Chop	N/A			海 鮮 雞 420 Seafood Combination w/ Sizzling Rice	13.95
洋 菲 肉 209 Pork Chop with Onion	N/A			海 鮮 雞 421 Seafood Combination in Nest	14.95



Carry Out Menu

APPETIZERS

卷饼	Crispy Egg Roll (2)	2.00
卷饼	Fried Wonton (6)	2.50
卷饼	Barbecued Spareribs (4)	5.50
卷饼	Fried Chicken Wing (6)	2.70
SOUP		
汤	Wonton Soup	Small 1.85 Large 2.00

Rice Soup.....

麵 湯	Chicken Noodle Soup
SPECIALS	
ALL COMBINATION SERVED WITH EGG ROLL, FRIED RICE	
炒 鮑	Chicken Chow Mein
炒 牛	Shrimp Chow Mein
炒 牛	Beef with Green Pepper
炒 雞	Sweet & Sour Pork
炒 蟹	Shrimp with Lobster Sauce
炒 蟹	Moo Goo Gai Pan
炒 牛	Beef
炒 蟹	Szechuan Chicken
炒 牛	Hunan Chicken
炒 雞	Shredded Pork with Garlic Sauce
炒 雞	Kung Pao Chicken

POD

Pork		
肉	Moo Shu Pork (4 pancakes)	5.50
什	Roast Pork with Mixed Vegetables	5.50
菜	Sweet and Sour Pork	5.50
烧	*Shredded Pork with Garlic Sauce	5.50
肉	*Double Cooked Pork	5.50
烧	*Hunan Pork	5.50
南	Char Shu Ding	5.50
肉		
烧		
丁		

***Hot & Spicy**

BEEF

CHICKEN

ai Pan	5.95
h Mixed Vegetables	5.95
h Almond	5.95
h Cashew Nuts	5.95
h	5.95
ken	5.95
hicken with Garlic Sauce	5.95
hicken Szechuan Style	5.95
hicken	5.95
hior Chicken	5.95
h Broccoli	5.95
hiek	5.95

chicken
SEAFOOD

Thimp
*Hot & Spicy

CHOPSTICK CARRY-OUT		
2075 M STREET, N.W. WASHINGTON, D.C.		
Phone: 232-1856		
OPEN MON., TUES., WED. & THURS.: 1 p.m. to 1 a.m. FRIDAY AND SATURDAY: 1 p.m. to 2 a.m. SUNDAY: 1 p.m. to 12 a.m.		
FOOD TO TAKE OUT		
YOCKO MEIN 1. Plain Yock ... 2.30 31. Pepper Steak ... 4.00 2. Beef Yock ... 3.30 32. Beef with Green Peppers ... 3.65 3. Lamb Yock ... 3.90 33. Beef with Onions ... 3.65 4. Chicken Yock ... 3.90 34. Beef with Green Peppers and Tomato ... 4.50 5. Beef Yock ... 4.10 35. Beef with Bak Toy ... 4.70 6. Shrimp Yock ... 4.10 36. Beef with Tomato ... 4.00 7. Chicken Liver Yock ... 4.10 37. Beef with Cyn. Mustard ... 4.10 8. Plain Beef Yock (No Vegetables) ... 4.10 38. Beef with Bean Sprouts ... 4.50 9. Lobster Yock ... 5.60 39. Beef with Mushroom and Oyster Souce ... 5.00 10. Beef with Hot Peppers ... 4.50 40. Beef with Tomato and Onion ... 4.50 11. Beef on Rice ... 4.10 41. Beef with Hot Peppers ... 4.50 12. Chow Mein ... 3.90 42. Beef on Rice ... 4.10		
BEEF 48. Ham Egg Foo Young ... 4.30 49. Beef Egg Foo Young ... 4.30 50. Beef Liver Egg Foo Young ... 4.30 51. Chicken Egg Foo Young ... 5.00 52. Lobster Egg Foo Young ... 6.70		
SEA FOOD 72. Fresh Shrimp with Mixed Vegetables ... 4.70 74. Fresh Shrimp with Bak Toy ... 4.70 75. Fresh Shrimp Lobster Souce ... 4.70 76. Fresh Shrimp Tomato Souce ... 4.70 77. Fresh Shrimp with Green Peppers ... 4.90 78. Fresh Shrimp with Tomato ... 4.90 79. Fresh Shrimp with Mushrooms ... 5.50 80. Fresh Shrimp with Onion ... 4.70 81. Fried Shrimp ... 4.70 82. Fresh Shrimp with Green Peppers and Onion ... 5.00 83. Shrimp and Sweet Potato ... 5.00 84. Butterfly Shrimp with Bacon ... 5.40		
PORK 43. Pork with Green Peppers ... 4.10 44. Pork with Onion ... 4.10 45. Pork with Green Peppers and Tomato ... 4.40 46. Pork with Bak Toy ... 4.40 47. Pork with Tomato ... 4.20 48. Bar-B-Q Pork with Bak Toy ... 4.20 49. Bar-B-Q Pork with Onion ... 4.20 50. Sweet and Sour Pork ... 4.10		
FRIED RICE CHOP SUEY 51. Plain Fried Rice ... 2.70 52. Shrimp Fried Rice ... 4.20 53. Chicken Fried Rice ... 3.95 54. Pork Fried Rice ... 4.00 55. Beef Fried Rice ... 4.30 56. Mixed Fried Rice ... 4.30 57. Chicken Liver Fried Rice ... 3.90 58. Lobster Fried Rice ... 6.70 59. Shrimp Fried Rice ... 3.90 60. Subgum Chicken Fried Rice ... 4.30 61. Subgum Pork Fried Rice ... 4.30 62. Subgum Shrimp Fried Rice ... 4.70 63. Subgum Beef Fried Rice ... 4.70		
CHOPSTICK SPECIALTIES 85. Shrimp Egg Roll (1)85 86. Sweet and Sour Chicken ... 5.10 87. Chopped Chicken on Rice ... 5.90 88. Beef on Rice ... 5.90 89. Vegetable Soup ... 1.20 90. Sweet or Chicken Rice Soup ... 1.70 91. Chicken or Beef Noodle Souce ... 1.80		
LO MEIN 26. Vegetable Lo Mein ... 3.60 27. Bar-B-Q Pan Lo Mein ... 4.40 28. Zee Lo Mein ... 4.40 29. Shrimp Lo Mein ... 4.40 30. Chicken Lo Mein ... 4.40		
EGG FOO YOUNG 44. Plain Egg Foo Young ... 3.30 45. Pork Egg Foo Young ... 4.00 46. Shrimp Egg Foo Young ... 4.00 47. Chicken Egg Foo Young ... 4.00		
Chinese Combination Platters No. A Shrimp with Lobster Souce, Egg Roll, Fried Rice ... 5.65 No. B Shrimp Souce, Egg Roll, Fried Rice ... 4.60 No. C Sweet and Sour Shrimp, Egg Roll, Fried Rice ... 4.60 No. D Egg Foo Young, Egg Roll, Fried Rice ... 4.20 No. E Lobster Chow Mein, Egg Roll, Fried Rice ... 4.60 No. F Sweet and Sour Pork, Egg Roll, Fried Rice ... 4.00 No. G Shrimp Chow Mein, Egg Roll, Fried Rice ... 4.85 No. H Bar-B-Q Pork with Bak Toy, Egg Roll, Fried Rice ... 5.40 No. I Shrimp Egg Foo Young, Egg Roll, Fried Rice ... 5.00 No. J Shrimp Egg Foo Young, Egg Roll, Fried Rice ... 5.00 No. K Beef Chow Mein, Egg Roll, Fried Rice ... 4.85		
American Dishes Sandwiches 92. French Fried Potatoes85 93. Bar-B-Q Pork ... 1.20 94. Pork Chop (1) ... 1.75 95. Egg80 96. Fish ... 1.20 97. Fried Chicken ... 2.00 98. Cheeseburger ... 1.25 99. Hamburger ... 1.10		
Dinners 100. Fish Plate ... 3.10 101. Grilled Pork Chop (1) ... 4.20 102. Fried Shrimp ... 4.60 103. Fried Half Spring Chicken ... 4.20		

The Washington Post Magazine

The Washington Post

Richman's Choice

Fish gotta swim, birds gotta fly, and restaurant critics gotta pick 50 of their favorites

By PHYLLIS C. RICHMAN

Food photography by MICHAEL GEIGER

Most of the year, a restaurant critic can more or less bad food than anything else. Once in a while, all choose restaurants they know they will enjoy, while a restaurant critic has to try everything the good, the bad and the worse. This summer, however, while researching the story, I had a different mission: the delightful task of revising restaurants I like—or thought I liked best. What is this guide? It's not a list of the 50 best restaurants; it is a list of 50 that I particularly love. Certainly this list couldn't include all of my favorites because it is impossible to visit all the candidates in the time

Then there is George Bush's hangout, the Peking Gourmet Inn. It's been on my list, at least until success went to its head—or paralyzed its kitchen. Its Peking duck, however flawlessly cooked and carved, is overpriced at \$28, nearly 50 percent more than at City Lights of China, where it is equally impeccable.

City Lights of China

Down town Washington has always had a good supply of Chinese restaurants, but until recently they offered a choice: either basic bones and inexpensive or glomorous with expense account prices. City Lights of China strikes the happy medium. It is a pretty exhausts. There is a picture of the restaurant's exterior, a photograph of a standard map of Chinatown, Section and a list of the menu items with their prices. But the surprises are likely to be in the cooking. This food is so light, so fresh, so precisely flavored that you will be spoilt for the soupy sauces and heavy-handed seasonings of less competent Chinese cooks.

Among appetizers, City Lights of China serves steamed dumplings with chives and pork stuffing that are small but explode with flavor as you bite into them. Its sesame noodles are presented as an artistic arrangement of very noodles, julienne cucumbers and nut vegetables and topped with a light, slightly sweet, egg-powdered garnish. The vegetable and pressed tofu to wrap in feather-light like spring rolls. Among the appetizers, only the crab and asparagus soup is disappointing—but then that soup almost always sounds better than it is in Oriental restaurants.

Among dishes, the duck is can't resist. Crispy fried shredded beef is a Sichuan classic; the thin slices of beef are sautéed in a flavoring of garlic, ginger, green onions and vegetable shreds and lightly glazed with a pop-corn herb. The casseroled sweetness, Flounder Dishes is the juiciest, flakiest fillets of flounder stir-fried with vegetables, then piled on the fish frame fried so well that you can munch on the bones. And stir-fried spring rolls, the best I have ever had. The Peking duck and lobster are specialities, the Peking duck and lobster are specialities, the duck hangs gilded and expertly carved tableside. Rarely is there a miss at City Lights of China—in recent memory, only a boring stir-fry of Irish cultivated mushrooms.

It's a good idea to make a reservation, such pleating food where you would be

be forced to split a meal for \$10 a person.

1731 Connecticut Ave., NW 265-6688. Open: Monday through Thursday 11:00 a.m. to 10:30 p.m., Friday 11:30 a.m. to 11:00 p.m., Saturday noon to 11:00 p.m., Sunday noon to 10:30 p.m. All major credit cards. Reservations suggested. Separate non-smoking section. Prices: Lunch appetizer \$5 to \$4.50, entrees \$5.95 to \$19.95, dinner appetizers \$2 to \$4.95, entrees \$6.95 to \$19.95.

The Washington Times

The Washington Times

City Lights beckons lovers of Chinese food

Many of the Chinese restaurants in Washington and the surrounding area are not particularly good, and some are decidedly bad. Despite City Lights' systematic effort to highlight the best of Chinese cooking, there are exceptions. In some places, such as Vietnamese and the non-Chinese Italian, Latin American, Mexican and Indian cuisines, the food is good, but the atmosphere is not. In others, the food is good, but the atmosphere is not. In still others, the food is not good, but the atmosphere is good. Such is the case with City Lights of China.

City Lights of China is the latest in a long line of Chinese restaurants to open in Washington, D.C. It is located in the former home of a Chinese restaurant, which is now a law office.

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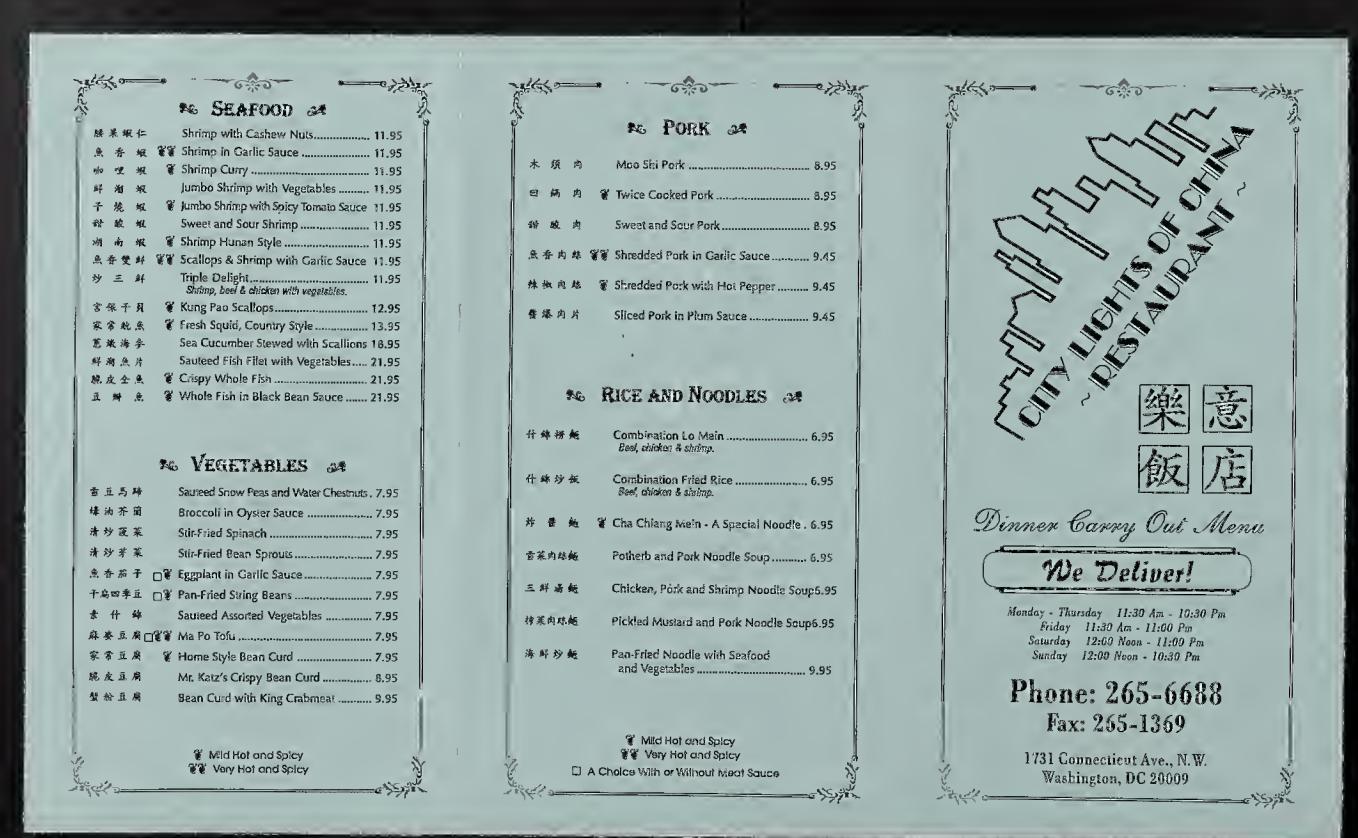
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HOT APPETIZERS	
春 卷	Spring Roll (1) 1.25
素 春 卷	Vegetarian Spring Roll (1) 1.25
蒸 段 饺	Meat Dumplings, Steamed or Pan-Fried (6) 95
豆 油 饺	Snow Peas with Ginger Sauce 3.95
片 素 饺	Vegetable Tempura 3.95
豆 油 饺	Vegetarian Dumplings, Steamed or Pan-Fried (6) 4.50
豆 茄 油 饺	Steamed Dumplings with Chives and Pork Stuffing (10) 4.50
火 烧	B.B.Q. Pork 4.50
片 千 月	Deep Fried Scallops (8) 4.50
豆 茄 包	Vegetable Cui 4.95
片 大 蛋	Shrimp Tempura (4) 4.95
香 香 小 鸡	Crisp Fried Cornish Hen 5.95
COLD APPETIZERS	
凉 麻 鱼	Sesame Noodles 3.00
林 白 鱼	Spicy Chinese Cabbage 3.00
蒜 花 卷 子	Eggplant with Mashed Garlic 3.00
脆 椒 鱼 皮	Tangy Bean Sheet Jelly with Chicken 4.95
脆 椒 鱼	Bon Bon Chicken 4.95
蒜 花 卷 子	Bean Curd with Mashed Garlic 4.95
SOUPS	
宫 春 汤	Wonton Soup 2.00
酸 椒 汤	Mild Hot and Spicy
酸 茄 汤	Very Hot and Spicy
豆 茄 汤	Hu and Sour Soup 2.00
豆 家 竹 竹 汤	Vegetable Soup 2.50
豆 家 竹 竹 汤	Bean Curd Spinach Soup 2.50
鲜 芦 莴 莴 汤	Creamy Chicken Corn Soup 2.50
蟹 肉 莴 莴 汤	Velvet Crabmeat Asparagus Soup 3.00
海 鲜 汤	Combination Seafood Soup 3.50
鱼 鲜 汤	Imperial Shark's Fin Soup 5.95
Please Consult Management For Banquet Menu and Facilities	

CHEF'S SPECIALTIES	
蟹 扇 肉 片	Fried Crabs & Pork 9.95 <i>This sliced pork is served with vegetables & fried wontons.</i>
龙 麻 牛 肉	Sesame Beef 16.95 <i>Beef dipped in batter & deep fried, coated with sesame seeds, cooked in Chef's special sauce, spicy & tender.</i>
豆 南 菜 包	Tofu Cui 10.95 <i>Assorted types of bean curd, stir-fried & served with a type of stir-fried bean sprouts, for a special taste after adding leaves before eating.</i>
干 炒 牛	Crispy Fried Shredded Beef 12.95 <i>Shredded beef stir-fried, served in special spicy sauce with vegetables.</i>
椒 鱼	Fried Shrimp with Spiced Salt 12.95 <i>Whole shrimp stir-fried with salt baked with armudu salt, then gently sautéed with ginger, hot pepper & garlic.</i>
铁 板 饭	Sizzling Shrimp 13.95 <i>Shrimp stir-fried & eaten served on a sizzling plate.</i>
海 鲜 大 汤	Seafood Delight 17.95 <i>Shrimp, scallops, crabs & vegetables cooked in a lightly light sauce.</i>
清 茄 石 粉	Stir-fried Fish, Canton Style 21.95 <i>Fresh fish stir-fried & steamed with armudu & soya.</i>
香 香 鱼 刀	Flounder Duet 21.95 <i>Flounder stir-fried with vegetables, covered in deep-fried and crisp, fresh & tasty.</i>
本 楼 鱼 粉	Lobster, Tissue Style 21.95 <i>Fresh lobster 1.5 lb, puréed with ginger & scallops.</i>
北 京 鸡	Peking Duck 23.95 <i>Sliced of fatty side, served with hammonde pancakes, scallops & sauce.</i>
Mild Hot and Spicy Very Hot and Spicy	

BEEF	
棘 椒 牛 肉	Shredded Beef with Hot Pepper 10.95
高 香 牛 肉	Shredded Beef in Garlic Sauce 10.95
宫 酱 牛	Sliced Beef with Scallions 10.95
芥 菜 / 香 茄	Beef with Broccoli / Snow Peas / Green Pepper 10.95
川 味 牛	Tangy Beef, Szechuan Style 10.95
烧 油 牛 肉	Sliced Beef in Oyster Sauce 10.95
麻 底 牛	Orange Beef 10.95

LAMB	
宫 酱 羊	Lamb with Scallions 11.95
宫 芳 羊	Kung Pao Lamb 11.95
川 味 羊	Tangy Lamb, Szechuan Style 11.95

CHICKEN	
湘 南 鸡	Chicken Hunan Style 8.95 <i>With armudu, snow pea, snow mushroom, baby corn & carrots.</i>
鲜 菜 鸡 片	Sliced Chicken with Vegetables 8.95
咖 呀 鸡	Chicken Curry 8.95
柠 檬 鸡	Lemon Chicken 8.95
木 质 鸡	Hao Shi Chicken 8.95
酸 甜 鸡	Sweet and Sour Chicken 8.95
鱼 子 鸡	Chicken in Garlic Sauce 9.45
宫 保 鸡	Kung Pao Chicken 9.45
左 公 鸡	General Tso Chicken 9.45
四川 鸡	Szechuan Chicken 9.45
定 麻 鸡	Sesame Chicken 9.45
麻 底 鸡	Orange Chicken 9.45
腰 肉 鸡	Chicken with Cashew Nuts 9.45

DUCK	
田 鳝 鸭	Twice Cooked Duck 11.95
宫 保 鸭	Duck Sिर in Garlic Sauce 11.95

Mild Hot and Spicy
Very Hot and Spicy

DAILY LUNCH SPECIAL
 Monday - Friday (except Holiday) 11:00 Am - 3:00 Pm

CHICKEN		SEAFOOD	
筍 雞 段	Chicken with Broccoli	腰 菜 椒	Shrimp with Cashew Nuts
鮮 蘭 菜 片	Sliced Chicken with Vegetables	胡 南 果	Shrimp Human Style
腰 菜 雞	Chicken with Cashew Nuts	甜 酸 果	Sweet and Sour Shrimp
腰 菜 雞	Chicken with Mushrooms	干 烧 果	Shrimp in Spicy Tomato Sauce
湖 南 雞	Chicken Hunan Style	青 丘 果	Shrimp with Snow Peas
宮 保 雞	Kung Pao Chicken		

PORK		VEGETABLES	
筍 滷 肉 片	Sliced Pork in Plum Sauce	素 什 級	Assorted Mix Vegetables
回 烤 肉 片	Twice Cooked Pork	綠 油 芥 菜	Broccoli with Oyster Sauce
甜 酸 肉	Sweet and Sour Pork	湖 南 芥 菜	Broccoli Hunan Style

BEEF		RICE AND NOODLES	
筍 莖 牛	Beef with Broccoli	雞 沙 麵	Chicken Fried Rice
雪 丘 牛	Beef with Snow Peas	牛 肉 沙 麵	Beef Fried Rice
青 椒 牛	Beef with Green Pepper	根 沙 麵	Shrimp Fried Rice
干 烧 牛	Shredded Beef in Spicy Sauce	雞 滷 麵	Chicken Lo Mein
湖 南 牛	Human Beef	牛 肉 滷 麵	Beef Lo Mein
	Mild Hot and Spicy	蝦 滷 麵	Shrimp Lo Mein
	Very Hot and Spicy		

Please Consult Management For Banquet Menu and Facilities

Phone: 265-6688 Fax: 265-1369



CITY HEIGHTS OF CHINA RESTAURANT

樂 意
飯 店

Luncheon Carry Out

Monday - Friday (except Holiday)
11:00 Am - 3:00 Pm

Phone: 265-6688
Fax: 265-1369

1731 Connecticut Ave., N.W.
Washington, DC 20009





食爲先

EAT FIRST

RESTAURANT

"100 Very Best Restaurant Award" - Washingtonian

Carryout Menu

OPEN 7 DAYS A WEEK:
 Sun. - Thur.: 11:00 am - 2:00 am
 Fri. & Sat.: 11:00 am - 3:00 am

Tel: 202-289-1703
Fax: 202-289-1779

We Cater Parties

Soup, Foon, Noodle 湯, 粉, 麵

(粗麵, 幼麵, 河粉, 米粉, 依麵, 拌麵同價)

素菜 湯	Vegetable Wonton Soup, Hong Kong Style	5.25
水 湯	Wonton & Noodle Soup, Hong Kong Style	5.25
水 湯	Dumpling & Noodle Soup, Hong Kong Style	5.25
水 湯	Wonton Soup, Hong Kong Style	5.25
水 湯	Dumpling Soup, HK Style	5.25
水 湯	Pig's Stomach & Noodle in Soup	5.25
牛 湯	Beef Brisket & Noodle in Soup	5.25
魚 湯	Fish Balls & Noodle in Soup	5.25
牛 湯	Beef Tripe & Noodle in Soup	5.25
水 湯	Seafood & Noodle in Soup	5.25
水 湯	Mixed Vegetables & Noodle in Soup	5.25
海 湯	Seafood Noodle in Soup	7.50

Clay Pot (Casserole) 焗仔菜

豆 漿 豆 腊	Bean Curd with Mixed Vegetables in Clay Pot	8.95
豆 漿 豆 腊	Ground Pork with Eggplant in Spicy Hot Sauce in Clay Pot	8.95
豆 漿 豆 腊	Cystic Scallop Noodle with Oil Stump in Clay Pot	8.95
豆 漿 豆 腊	Stir Fried Fish with Five Spice in Clay Pot	8.95
豆 漿 豆 腊	Sliced Chicken with Ginger & Scallion in Clay Pot	8.95
豆 漿 豆 腊	Bean Curd with Assorted Meat in Clay Pot	10.95
豆 漿 豆 腊	Seafood with Bean Curd in Clay Pot	10.95
豆 漿 豆 腊	Buffalo Fish in Clay Pot	11.95
豆 漿 豆 腊	Flounder in Clay Pot	13.95

Delicious Dishes 著名廣東小食

乳 效 雞 腿	Pig's Knuckle in Choi's Special Sauce	5.95
桂 侯 牛 腿	Beef Brisket in Choi's Special Sauce	5.95
五 合 雞 腿	Beef Tripe with Five Spice	5.95
海 油 雞 腿	Intestines in Soy Sauce	5.95
桂 油 雞 腿	Chinese Vegetable in Oyster Sauce	5.95
佛 山 廣 滷	Sliced Pig's Feet, Buddhist Delight	5.95
廣 州 炸 大 腸	Fried Pig's Intestines, Chow Cho Style	5.95
涼 拌	Cold Sautéed Jelly Fish	6.95
涼 拌	Mornated Jelly Fish	6.95
涼 拌	Stir Fried Snails	8.95
涼 拌	Cold Cuttle Fish, Jelly Fish & Pig's Feet	8.95
涼 拌	Sour Cabbage with Pig's Intestine	9.95

* Hot & Spicy

Chow Foon, Noodle, Rice 炒粉麵

海 混 炒 麵	House Special Chow Mein	10.95
海 混 炒 麵	Seafood Chow Mein	10.95
海 混 炒 麵	Club Most Chow Mein	10.95
雞 腿 炒 麵	Chicken Chow Mein	8.95
雞 腿 炒 麵	Shredded Pork Chow Mein	8.95
豉 油 王 炒 麵	Soy Sauce Chow Mein	8.95
豉 油 王 炒 麵	Beef Chow Foon with Chinese Broccoli	8.95
豉 油 王 炒 麵	Beef Chow Foon with Hot Black Bean Sauce	8.95
豉 油 王 炒 麵	Beef Chow Foon with Preserved Egg	8.95
豉 油 王 炒 麵	Assorted Meat with Chinese Broccoli Chow Foon	8.95
豉 油 王 炒 麵	Standard Duck Meat Chow Foon	8.95
豉 油 王 炒 麵	Singapore Style Chow Foon	8.95
豉 油 王 炒 麵	Standard Duck Chow Foon	8.95
海 混 炒 麵	Rice Noodle, Amy Style	8.95
星 州 沙 朱 粉	* Rice Noodle, Singapore Style	8.95
三 級 沾 朱 粉	Assorted Meat with Rice Noodle	8.95
三 級 沾 朱 粉	Roasted duck, Pork & Soy Chicken on Rice	8.95
海 混 炒 麵	Seafood on Rice	8.95
海 混 炒 麵	Shrimps on Rice	8.95
海 混 炒 麵	Shrimps with Egg on Rice	8.95
海 混 炒 麵	Roasted pork on Rice	6.95
豉 油 雞 麵	Soy Chicken on Rice	6.95
豉 油 雞 麵	Roasted Duck on Rice	6.95
豉 油 雞 麵	Beef with Vegetables on Rice	6.95
豉 油 雞 麵	Beef Brisket on Rice	6.95

Congee (Rice Soup) 粥

三 鮮 粥	Dry Scallop, Oyster & Pork Congee	7.95
魚 片 粥	Seafood Congee	5.75
及 番 茄 片 粥	Fish Fillet Congee	5.75
及 番 茄 片 粥	Fish Fillet & Preserved Egg Congee	5.75
海 雷 雞 粥	Sausage & Duck Congee	4.95
海 雷 雞 粥	Sauteed Pig's Skin, Stomach & Peanuts Congee	4.95
海 雷 雞 粥	Sliced Beef Congee	4.95
海 雷 雞 粥	Mixed Beef Congee	4.95
及 番 肉 肉 粥	Lean Pork & Preserved Egg Congee	4.95
什 菜 粥	Vegetable Congee	4.95
油 粥	Jumbo Fried Noodle	1.10

Barbecued & Soy Sauce Dishes 烧烤

蜜 汁 叉 烤	Barbecued Pork	5.95
蜜 汁 叉 烤	Crispy Roasted Duck	(1/4) 5.95 (1/2) 7.50
蜜 汁 叉 烤	Mornated Duck	(1/2) 12.95 (whole) 24.95
蜜 汁 叉 烤	Soy Sauce Chicken	(1/4) 5.95 (1/2) 7.50
蜜 汁 叉 烤	Peking Chicken	(1/2) 11.95 (whole) 23.95
蜜 汁 叉 烤	Fried Chicken Hong Kong Style	(1/2) 7.50





頭 檯		Appetizers
春	卷	Crispy Egg Rolls (2) 2.50
炸	春	Kung Po Chicken, Fried Rice, Egg Roll 6.50
蝦	多	Beef w/Green Pepper, Fried Rice, Egg Roll 6.25
串	士	Beef w/Garlic Sauce, Fried Rice, Egg Roll 6.25
燒	燒	Roast Beef, Chinese Native Style (4) 3.95
燒	燒	Barbecued Spareribs (4) 4.95

Combination Platters		
1.	Moo Goo Gai Pan, Fried Rice, Egg Roll 6.50
★ 2.	Kung Po Chicken, Fried Rice, Egg Roll 6.50
3.	Beef w/Green Pepper, Fried Rice, Egg Roll 6.25
★ 4.	Beef w/Garlic Sauce, Fried Rice, Egg Roll 6.25
5.	Sweet and Sour Pork, Fried Rice, Egg Roll 6.25
★ 6.	Hoi & Spicy Shrimp, Fried Rice, Egg Roll 7.50

海 鮮 類		Seafood
★ 寶	保	Kung Po Shrimp 7.50
干	燒	Kung Po Shrimp with Pepper Sauce 7.50
蝦	燒	Sweet and Sour Shrimp 7.95
蝦	燒	Shrimp with Lobster Sauce 7.95
蝦	燒	Crystal Shrimp 7.95

*Hot and Spicy	
Extra Set up \$7.00 Per Person	

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炸	春	Kung Po Chicken, Fried Rice, Egg Roll 6.50
蝦	多	Beef w/Green Pepper, Fried Rice, Egg Roll 6.25
串	士	Beef w/Garlic Sauce, Fried Rice, Egg Roll 6.25
燒	燒	Roast Beef, Chinese Native Style (4) 3.95
燒	燒	Barbecued Spareribs (4) 4.95

牛 肉 類		Beef
青	椒	Beef with Green Pepper 6.75
雪	豆	Beef with Snow Peas 6.75
桂	油	Beef in Oyster Sauce 6.75
★	川	Beef with Hot Chilli in Black Bean Sauce 6.75
燒	鮑	Beef with Broccoli 6.75
★	蒙古	Mongolian Beef 6.75
燒	牛	Beef 6.75

雞 肉 類		Poultry
毛	菇	Moo Goo Gai Pan 6.50
甜	酸	Sweet and Sour Chicken 6.50
杏	仁	Almond Chicken 6.50
★	沙	Sho-Cha Chicken 6.50
雞	果	Chicken with Cashew Nuts 6.50
★	桂	Chicken with Hot Chilli in Black Bean Sauce 6.50
★	太	General Tso's Chicken 6.50
★	宮	Chicken with Snow Peas 6.50
燒	豆	Chicken with Lemon Sauce 6.50
燒	鴨	Chicken with Broccoli 6.50
★	四川	Szechuan Chicken 6.50
燒	杏	Chicken in Garlic Sauce 6.50
★	咖	Curry Chicken 6.50

蔬 菜 類		Vegetables
桂	油	Broccoli in Oyster Sauce 5.50
燒	芥	Mixed Vegetables 5.50
★	魚	Sauted Eggplant with Garlic Sauce 5.50
燒	鮮	Crabmeat with Fresh Mushroom 8.95



DIM SUM MENU

720-724 7th St., N.W.,
Washington, D.C. 20001

783-1225

鹹點

Dim Sum

透明鮮蝦餃	() Steamed Shrimp Dumpling (4)	12
北菇滑肉餃	() Steamed Pork Dumpling (8)	12
香茜魚翅餃	() Steamed Shark's Fin Dumpling (8)	12
鮮蝦蒸粉果	() Steamed Shrimp & Pork Dumpling (8)	12
西洋百花球	() Shrimp Ball with Watercress (8)	12
西洋牛角球	() Beef Ball with Watercress (8)	12
豉汁蒸鳳爪	() Chicken Feet with Black Bean Sauce	12
豉汁蒸排骨	() Spare Ribs with Black Bean Sauce	12
叉燒牛角葉	() Beef Tripe	12
蠔油鮮鴨掌	() Duck Feet in Oyster Sauce	12
燙皇叉燒包	() Steamed Roast Pork Bun (2)	12
北菇滑雞包	() Steamed Chicken Bun (3)	12
鮮蝦蒸粉果	() Pan Fried Shrimp & Pork Dumpling (8)	12
蠔油鮮竹筍	() Bean Curd Roll in Oyster Sauce	12
鮮蝦餡豆腐	() Stuffed Bean Curd Cake	12
桂味炸蝦丸	() Deep Fried Shrimp Ball	12
安撫鹹水角	() Deep Fried Shrimp & Meat Dumpling (8)	12
蜂巢荔芋角	() Deep Fried Taro Root Dough (8)	12
鳳味蘿蔔糕	() Turnip Cake (8)	12
焗叉燒餐包	() Baked Roast Pork Bun (2)	12
雜絲炸春捲	() Crispy Egg Rolls (8)	12
八珍餽水雞	() 8 Treasure Sweet Rice Wrapped in Lotus Leaf (1)	20
上湯鮮水餃	() Shrimp Dumpling in Soup (8)	20

腸粉類

Rice Noodles Crepe

鮮蝦滑腸粉	() Shrimp Rice Noodle Crepe	20
牛肉滑腸粉	() Beef Rice Noodle Crepe	20
叉燒滑腸粉	() Roast Pork Rice Crepe	20
雞絲滑腸粉	() Chicken Rice Noodle Crepe	20

OPEN 7 DAYS A WEEK
(ALL HOLIDAY ARE OPEN)

Special Party call in advance

Beef (with rice)	PT.	QT.
* BEEF WITH GARLIC SAUCE	\$5.25	\$7.25
* HUNAN BEEF	\$6.25	\$7.25
* SZECHUAN BEEF	\$6.25	\$7.25
* KUNG PO BEEF	\$6.25	\$7.25
BEEF WITH BROCCOLI	\$6.25	\$7.25
GREEN PEPPER STEAK	\$6.25	\$7.25
BEEF WITH VEGETABLE	\$6.25	\$7.25
BEEF WITH SNOW PEA	\$6.95	\$7.95

Lunch Special
(Served with Fried Rice & Egg Roll)
Mon. - Fri. 11:00 am to 3:30 pm)

1. CHICKEN BOCCOLI	5.25
2. ★ KUNG PO CHICKEN	5.25
3. SWEET & SOUR CHICKEN	5.25
4. CHICKEN EGG FOO YOUNG	5.25
5. GREEN PEPPER STEAK	5.25
6. BEEF with VEGETABLE	5.25
7. ★ SZECHUAN BEEF	5.25
8. BEEF BROCCOLI	5.25
9. ★ KUNG PO BEEF	5.25
10. ★ GENERAL TSO'S CHICKEN	5.25

★ Hot & spicy dish (you may ask for extra hot or mild)

Chef's Specialties (with rice)

★ ORANGE CHICKEN	\$8.25
Chunks of chicken sautéed with orange peel in chut's sauce.	
★ GENERAL TSO'S CHICKEN	\$8.25
Chunks of chicken lightly breaded stir-fried to golden brown.	
★ CRISPY CHICKEN	\$8.25
Fried chicken sautéed in a special hot sauce.	
SESAME CHICKEN	\$8.25
★ ORANGE BEEF	\$8.95
SESAME SHRIMP	\$8.95
★ CRISPY SHRIMP	\$9.95
TRIPLE DELIGHT	\$8.50
Shrimp, chicken, beef stir-fried with vegetables.	
SEAFOOD COMBINATION	\$9.25
Shrimp, lobster, scallops with vegetables.	
STEAK KEW	\$9.25
Cubes of tenderloin steak sautéed with Chinese vegetables.	
★ SHRIMP & SCALLOP in garlic sauce	\$9.25
Shrimp, chicken, beef, and pork stir-fried with vegetables.	
FOUR SEASONS	\$9.25

Delicious Chinese Food
Hunan, Cantonese & Szechuan
Cooking

Soda • Juice • Tea

We Welcome

Master Charge • VISA • American Express • DISCOVER

\$10.00 Minimum

No Personal Check Accepted

FREE DELIVERY For orders
Over \$10.00

MAY 1998

WE DELIVERY
GOLDEN RESTAURANT

富 雅

PHONE: (202) 393-2898
(202) 628-2236

915 12th Street, NW (Between I & K)
Washington, D.C. 20005

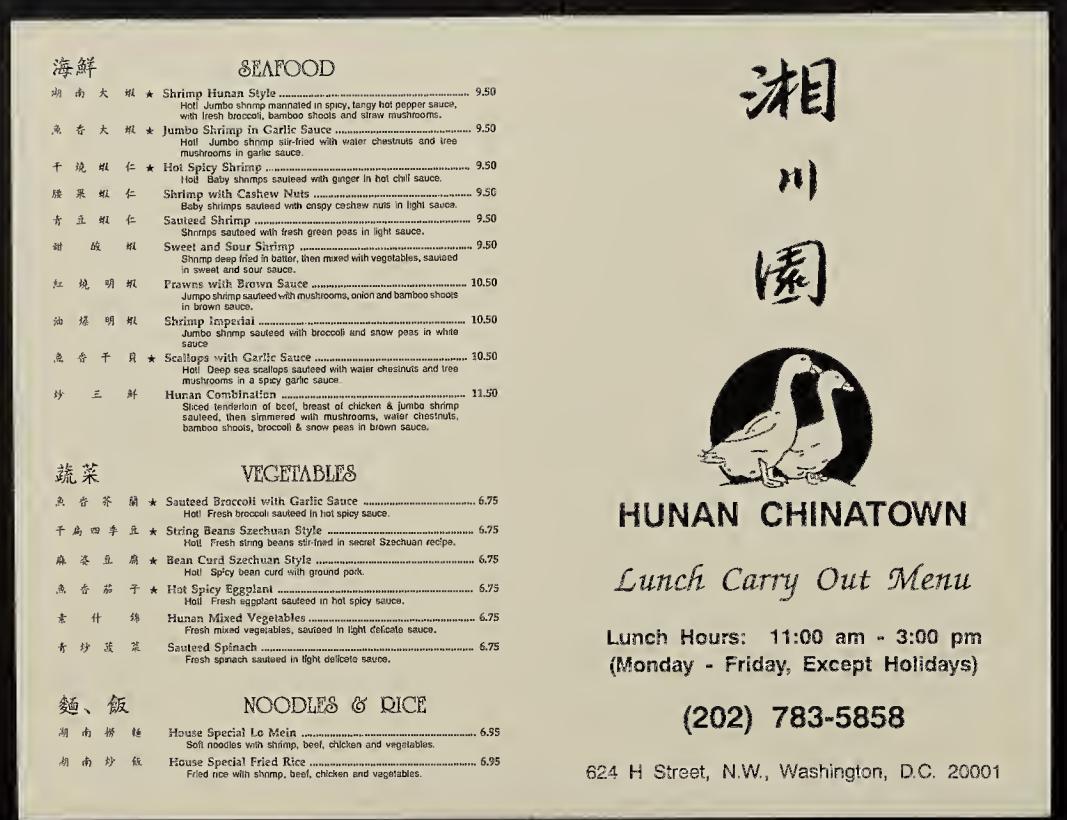
OPEN HOURS:

Sun. - Thurs.: 10:00 am - 11:00 pm
Fri. - Sat.: 10:00 am - 12:00 midnight

Special Party call in advance

Appetizers		Fried Rice or Lo Mein		Shrimp (with rice)	
EGG ROLL (2)	\$1.95	VEGETABLE F/R OR L/M	PT. \$4.25	QT. \$5.75	
SPRING ROLL OR VEGETABLE ROLL (2)	\$2.25	CHICKEN F/R OR L/M	PT. \$4.25	QT. \$5.75	
CRABMEAT FRIED WONTON (6)	\$3.50	ROAST PORK F/R OR L/M	PT. \$4.25	QT. \$5.75	
FRIED WONTONS (6)	\$2.25	BEEF F/R OR L/M	PT. \$4.95	QT. \$5.75	
BARBECUED SPARE RIBS (4)	\$5.25	SHRIMP F/R OR L/M	PT. \$5.25	QT. \$6.25	
SHRIMP TOAST	\$3.95	YOUNG CHOW F/R OR L/M	PT. \$5.50	QT. \$6.75	
FRIED OR STEAMED DUMPLING (6)	\$3.95	HOUSE SPECIAL F/R OR L/M	PT. \$5.75	QT. \$6.85	
FRIED SHRIMP (5)	\$4.50	CRAB MEAT F/R OR L/M	PT. \$6.25	QT. \$7.75	
21 SHRIMP	\$6.25				
VEGETABLE DUMPLINGS	\$3.95				
Soup (pt.)		Egg Foo Young (with rice)		Chicken (with rice)	
WONTON SOUP	\$1.25	VEGETABLE EGG FOO YOUNG	PT. \$5.75	PT. \$4.95	QT. \$5.95
EGG DROP SOUP	\$1.25	CHICKEN EGG FOO YOUNG	PT. \$5.75	MOO GOO GAI PAN	QT. \$4.95
* HOT & SOUR SOUP	\$1.45	ROAST PORK EGG FOO YOUNG	PT. \$5.75	ALMOND CHICKEN	QT. \$5.25
HOUSE SPECIAL SOUP	\$2.75	BEEF EGG FOO YOUNG	PT. \$5.85	PINEAPPLE CHICKEN	QT. \$4.95
CHICKEN CORN SOUP	\$1.75	SHRIMP EGG FOO YOUNG	PT. \$5.25	* KUNG PO CHICKEN	QT. \$4.95
		COMBINATION EGG FOO YOUNG	PT. \$6.85	CHICKEN BROCCOLI	QT. \$4.95
		CRAB MEAT EGG FOO YOUNG	PT. \$6.85	CHICKEN CASHEW	QT. \$5.25
				* CHICKEN IN GARLIC SAUCE	QT. \$4.95
				* HUNAN CHICKEN	QT. \$4.95
				* SZECHUAN CHICKEN	QT. \$4.95
Chow Mein or Chop Suey (with rice)		Duck		Pork (with rice)	
PT. QT.		PT. QT.		PT. QT.	
VEGETABLE C/M OR C/S	\$4.75	PEKING DUCK (half)	PT. \$9.95	SWEET & SOUR PORK	PT. \$4.95
CHICKEN C/M OR C/S	\$4.75	ROAST DUCK	PT. \$9.00	ROAST PORK WITH VEGETABLES	PT. \$4.95
PORK C/M OR C/S	\$4.75	LEMON DUCK	PT. \$6.95	ROAST PORK WITH BROCCOLI	PT. \$4.95
BEEF C/M OR C/S	\$5.25	WOR SHU DUCK	PT. \$6.95	* PORK with GARLIC SAUCE	PT. \$4.95
SHRIMP C/M OR C/S	\$5.50			* DOUBLE COOKED PORK	PT. \$4.95
HOUSE SPECIAL C/M OR C/S	\$6.75			* HUNAN ROAST PORK	PT. \$4.95
CANTONESE STYLE CHOW MEIN	\$7.95			PORK with SNOW PEAS	PT. \$5.50
MOO SHU (With Pancake)		Vegetables (with rice)		MAY 1998	
QT.		PT. QT.			
MOO SHU CHICKEN	\$6.95	MIXED VEGETABLES	PT. \$5.95		
MOO SHU PORK	\$6.95	BEAN CURD (home style)	PT. \$5.95		
MOO SHU BEEF	\$7.25	* SZECHUAN BEAN CURD	PT. \$5.95		
		* SZECHUAN STRING BEANS	PT. \$5.95		
		* HUNAN BEAN CURD	PT. \$5.95		

* Hot & spicy dish (you may ask for extra hot or mild)



HOT APPETIZERS	
上海春卷	Crispy Spring Roll (2) 2.50 Our version of egg rolls filled with diced pork, shrimp and vegetables.
炸 雪 豆	Fried Wanton (6) 3.50 Deep fried meat filled dumplings.
鍋 烤	Fried Meat Dumplings (6) 3.00 Pan fried dumplings stuffed with meat and vegetables.
小 蕃 茄	Steamed Buns (4) 3.00 Steamed buns stuffed with meat and sauce. (One of the most popular appetizers in China)
脆 皮 饼 烤	Crispy Shrimp Ball (2) 3.95 Shrimp balls steamed, then dipped in an egg batter, covered with shredded toast and deep fried.
炸 排 骨 烤	House Bar-B-Q Spare Ribs (3) 4.85 House Bar-B-Q Spare Ribs (10) 4.50
COLD APPETIZERS	
綠 椒 沙 拉	Chicken Salad 4.00 Shredded chicken, lettuce, sweet ginger and toasted rice noodles in house dressing.
SOUP	
酸 醋 番 茄	Hot and Sour Soup 1.75 Hot and sour chicken broth with pork, bean curd, cloud ears and bamboo shoots.
青 菜 番 茄	Wonton Soup 1.75 One of the popular Chinese camping soups.
松 茄 豉 木 菇	Mixed Chicken and Corn Soup 1.75 Soup made of chicken and corn in rich broth.
Entrees	
(Served with Steamed Rice)	
PORK	
湘 南 肉 片	Pork Hunan Style 6.95 Hail Slices of pork with fresh broccoli, bamboo shoots and snow mushrooms sauteed in spicy hot pepper sauce.
魚 肉 旗	Shredded Pork in Garlic Sauce 6.95 Hail Shredded pork with chilis, bamboo shoots, and rice mushrooms sauteed in hot spicy garlic sauce.
四 煎 肉	Double Cooked Pork 6.95 Hail Shredded pork cooked twice, with cabbage.
木 煎 肉	Mao Shu Pork 7.50 Shredded pork sauteed with Chinese cabbage and eggs, wrapped in thin Mandarin pancakes with plum sauce. (Served 3 pancakes, 25¢ for each extra pancake)
BEEF	
青 椒 牛	Beef with Green Peppers 7.95 Beef tenderloin sauteed with fresh green peppers and onions in Mandarin sauce.
芥 菜 牛	Beef with Mustard 7.95 Slices of beef with fresh broccoli, in light delicate sauce.
葱 烧 牛	Beef with Spring Onions 7.95 Sliced tenderloin sauteed with spring onion and bamboo shoots.
湖 南 牛	Beef Hunan Style 7.95 Hail Thin slices of beef sauteed with fresh broccoli, bamboo shoots and snow mushrooms in spicy hot pepper sauce.
干 烧 牛 肉 旗	Shredded Beef Szechuan Style 8.50 Hail Shredded beef with carrots and onions in hot pepper sauce.
魚 肉 牛 肉 旗	Shredded Beef in Garlic Sauce 8.50 Hail Shredded beef with chilis, onions, garlic, bamboo shoots, and rice mushrooms in hot spicy garlic sauce.
雪 豆 牛	Beef with Snow Peas 8.50 Beef tenderloin, sauteed with water chestnuts, snow peas in tasty brown sauce.

* Hot, Delightful and Appetizing

Chinese Style Bakery

芋頭包	Taro Bun
蘋果肉桂包	Apple Cinnamon Bun
肉鬆包	Shredded Buttery Pork Bun
咖哩牛包	Curry Beef Bun
雞尾包	Coconut Bun
豆沙包	Red Bean Bun
香腸包	Hot Dog Bun
叉燒包	Roast Pork Bun
菠蘿包	Pineapple Fanta Bun
葡萄干杏仁包	Raisin Almond Bun
老婆餅	Wafer Cake
芝麻球	Sesame Ball
蛋撻	Egg Tart
椰撻	Coconut Tart
白糖糕	White Sugar Cakes ☺
小杏仁曲奇	Small Almond Cookies ☺
大杏仁曲奇	Big Almond Cookie



Chinese Bakery & Cafe

JOY LUCK HOUSE

www.joyluckdc.com

Tel: 202-628-1668

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FREE DELIVERY

\$15 Minimum Order within Limited Areas



Open 7 Days A Week Daily 7:00am - 9:30pm
Custom Made Birthday Cakes

748 6th Street, N.W. Washington, D.C. 20001

Chinese Cuisine

素 什 锦	Mixed Vegetable	6.95
干 扁 四 季 豆	String Bean Szechuan Style	6.95
麻婆 豆 腐	Ma Po Tofu	6.95
家 常 豆 腐	Bean Curd Home Style	6.95
左 公 豆 腐	General Tao's Tofu	6.95
宫 保 鸡	Kung Pao Chicken	6.95
左 公 鸡	General Tao's Chicken	6.95
陈 皮 鸡	Orange Chicken	6.95
芝 麻 鸡	Sesame Chicken	6.95
蘑 菇 鸡	Moo Goo Gai Pan	6.95
湖 南 鸡	Hunan Chicken	6.95
甜 酸 鸡	Sweet & Sour Chicken	6.95
咖喱 鸡	Curry Chicken	6.95
檸 檬 鸡	Lemon Chicken	6.95
素 菜 鸡	Chicken w/ Mixed Vegetables	6.95
魚 香 肉	Pork w/ Garlic Sauce	6.95
回 锅 肉	Double Cooked Pork	6.95
芥 莴 牛	Beef Broccoli	7.95
青 椒 牛	Pepper Steak	7.95
四 川 牛	Szechuan Beef	7.95
蝦 烩 蛋	Shrimp Egg Foo Young	7.95
干 烧 蝦	Hot & Spicy Shrimp	7.95

湖 南 鱼	Hunan Shrimp	7.95
宫 保 鱼	Kung Pao Shrimp & Chicken	7.95
炒 三 鲜	Triple Delight	7.95
星 洲 米 粉	Singapore Rice Noodles	7.95
干 炒 牛 河	Beef Chow Fun	7.95
素 菜 炒 饭	Vegetables Fried Rice	6.95
雞/叉 烧 炒 饭	Chicken or Pork Fried Rice	6.95
牛 / 牛 炒 饭	Beef or Shrimp Fried Rice	7.95
什 锦 炒 饭	Combination Fried Rice	7.95
素 菜 搅 面	Vegetables Lo Mein	6.95
雞/叉 烧 搅 面	Chicken or Pork Lo Mein	6.95
牛 / 牛 搅 面	Beef or Shrimp Lo Mein	7.95
什 锦 搅 面	Combination Lo Mein	7.95

Side Order

上 海 春 卷	Spring Roll	10.00
酸 辣 汤	Hot Sour Soup	1.75
蛋 花 汤	Egg Drop Soup	1.75
白 饭	White Rice	1.00
炒 饭	Fried Rice	1.50
捞 面	Lo Mein	1.50

* * Hot and Spicy

All Delivery or Carry Out Order Comes with 1.00 Rice



Dim Sum

9:00AM to 11:00PM • 7 Days a Week
after 3:30 PM each dish add \$0.25

各式粥品		
()	明水白粥	Plain White Congee
()	皮蛋瘦肉粥	Preserved Egg & Pork Congee
()	滑鸡粥	Shredded Chicken Congee
()	牛肉粥	Beef Congee
()	海鲜粥	Seafood Congee
()	滑仔粥	Minced Beef with Pig's Skin, Kidney & Squid Congee
()	魚片粥	Sliced Fish Congee
()	田雞粥	Frog Congee

鹹點類		
()	筍尖餃	Steamed Shrimp Dumpling
()	蒸粉果	Steamed Fun Gor
()	鮮竹牛肉丸	Beef Ball with Vegetables
()	豉汁蒸肉排	Steamed Sparerib with Black Bean Sauce
()	北菇燒賣	Steamed Black Mushroom with Pork Dumpling
()	百花餛飩	Bean Curd Stuffed with Shrimp
()	綠豆芋角	Deep Fried Taro Dumpling
()	酥炸粉果	Fried Crispy Fun Gor
()	鹹水角	Deep Fried Chicken Dumpling
()	豉椒蒸鳳爪	Chicken Feet with Black Bean Sauce
()	雞絲炸春卷	Spring Roll
()	鮮竹炸春卷	Pork Paste Roll with Oyster Sauce
()	鴨腳丸	Stuffed Duck Feet
()	牛百葉	Beef Tripe with Black Bean Sauce
()	羅白糕	Pan Fried Turnip Cake
()	叉燒包	Baked Roast Pork Bun
()	蜜汁叉燒包	Steamed Roast Pork Bun
()	鵝肉包	Steamed Chicken Bun
()	珍珠蝦丸	Steamed Shrimp Balls
()	炸蝦丸	Crispy Fried Shrimp Ball
()	鮮蝦薄餅	Shrimp Rice Crepe
()	滑牛薄餅	Beef Rice Crepe
()	叉燒薄餅	Roast Pork Rice Crepe
()	涼米	Eight Treasure Sweet Rice in Lotus Leaf

甜點類		
()	白糖糕	Steamed Rice Cake
()	蛋黃糕	Egg Custard Tart
()	芝麻球	Seame Ball
()	蓮蓉包	Sweet Lotus Bean Paste Bun
()	菠蘿包	Baked Pineapple Bun



Dím Sum

9:00AM to 11:00PM • 7 Days a Week
after 3:30 PM each dish add \$0.25

各式粥品

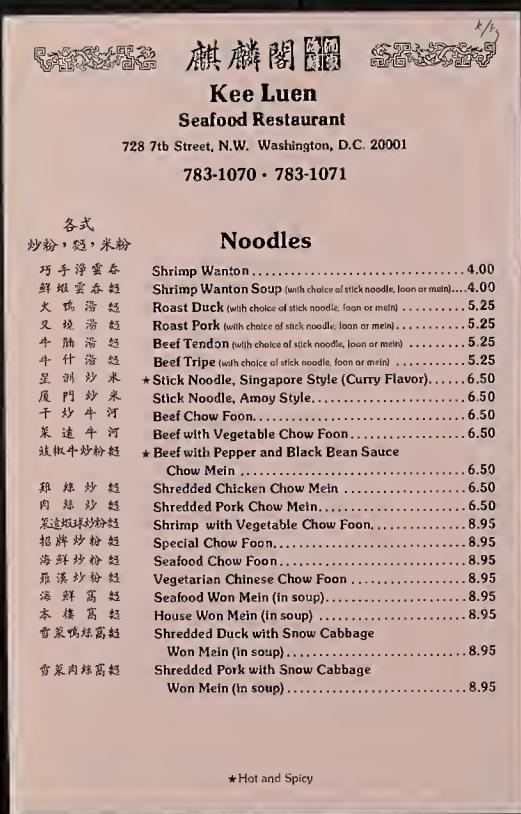
油	修	Twist Crullers	1.50
豆	豆	Soy Bean Milk	2.50
明	火	Plain White Congee	2.50
皮	蛋	Preserved Egg & Pork Congee	4.95
雞	肉	Shredded Chicken Congee	4.95
海	肉	Beef Congee	4.95
牛	鮮	Seafood Congee	5.25
魚	仔	Minced Beef with Pig's Skin, Kidney & Squid Congee	5.25
田	片	Sliced Fish Congee	5.25
	推	Frog Congee	8.95

感點類

尖	蝦	餃 (4)	Steamed Shrimp Dumpling	2.25		
蒸	粉	果 (3)	Steamed Fun Gof	2.25		
鮮	竹	牛	丸 (1)	Beef Ball with Vegetables	2.25	
燴	豆	菜	物 (1)	Steamed Sparrows with Black Bean Sauce	2.25	
北	菇	青	瘦 (1)	Steamed Black Mushroom with Pork Dumpling	2.25	
百	花	餃	豆	腐 (1)	Bean Curd Stuffed with Shrimp	2.25
炸	葉	角	(3)	Deep Fried Taro Dumpling	2.25	
酥	炸	粉	果 (3)	Fried Crispy Fun Gof	2.25	
鹹	水	角	(3)	Deep Fried Chicken Dumpling	2.25	
燴	椒	蒸	瓜 (2)	Chicken Feet with Black Bean Sauce	2.25	
雞	綠	春	卷 (3)	Spring Roll	2.25	
鴨	蒜	竹	(3)	Pork Paste Roll with Oyster Sauce	2.25	
鷄	腳	扎	(1)	Stuffed Duck Feet	2.25	
牛	百	葉	(1)	Beef Tripe with Black Bean Sauce	2.25	
蘿	白	肚	(3)	Pork Fried Turnip Cake	2.25	
鷄	叉	燒	飽 (2)	Baked Roast Pork Bun	2.25	
牛	叉	叉	飽 (2)	Steamed Roast Pork Bun	2.25	
雞	叉	叉	頭 (1)	Plain Steam bun	2.25	
雞	叉	叉	仔 (3)	Steamed Chicken Bun	2.25	
綠	珠	蝦	丸 (3)	Steamed Shrimp Balls	2.25	
炸	蝦	蝦	丸 (3)	Crispy Fried Shrimp Ball	2.25	
鮮	蝦	物	物 (3)	Shrimp Rice Crepe	2.25	
燴	牛	物	物 (3)	Beef Rice Crepe	2.25	
又	燴	物	物 (3)	Roast Pork Rice Crepe	2.25	
燴	燴	物	雨 (3)	Twist Cruller Rice Crepe	2.25	
燴	米	雜 (1D)	Eight Treasure Sweet Rice in Lotus Leaf	3.50		
甜點類						
白	朮	豆 (4)	Steamed Rice Cake	2.25		
蒸	朮	建 (2)	Egg Custard Tart	2.25		
鮮	朮	麻 (3)	Seame Ball	2.25		
燴	朮	麻 (3)	Sweet Lotus Bean Paste Bun	2.25		

甜點類

四 喜 客 物	(4) Steamed Rice Cake	22
雙 蛋 布 丁	(2) Egg Custard Tart	22
麻 糰 球	(3) Seame Ball	22
飽 糰 圓	(3) Sweet Lotus Bean Paste Bun	22
飽 糰 圓	(2) Baked Pineapple Bun	22



Dim Sum	
10:30 am to 3:00 pm 7 Days a Week	
() 娃 娃 饅	(4) Steamed Shrimp Dumpling.....1.80
() 薑 粉 菜	(3) Steamed Fun Gor.....1.80
() 炸 粉 菜	(3) Deep Fried Fun Gor.....1.80
() 西 莖 牛 肉 球	(3) Beef Ball with Vegetable.....1.80
() 魷 鱗 牛 肉 球	(4) Steamed Beef with Fish Skin.....1.80
() 红 汁 蒜 肉 饼	(D) Steamed Sparerib with Black Bean Sauce 1.80
() 北 菇 烧 肉	(4) Steamed Black Mushrooms with Pork Dumpling.....1.80
() 鮑 鱉 豉 皇 饅	(3) Bean Curd Stuffed with Shrimp.....1.80
() 酥 鱉 豉 皇 饅	(3) Deep Fried Taro Dumpling.....1.80
() 豉 水 饅	(3) Deep Fried Chicken Dumpling.....1.80
() 炸 蟹 蟹 丸	(3) Crispy Shrimp Ball.....2.50
() 炸 蟹 蟹 针	(1) Stuffed Crab Claw.....3.00
() 炸 蟹 蟹 卷	(D) Chicken Feet with Black Bean Sauce.....1.80
() 雞 蛋 雞 卷	(3) Spring Roll.....1.80
() 雞 脚 卷	(3) Pork Paste Roll with Oyster Sauce.....1.80
() 雞 脚 亂 扎	(2) Stuffed Duck Feet.....1.80
() 雞 脚 亂 扎	(2) Stuffed Chicken Feet with Pork Paste Roll 1.80
() 牛 百 叶 菜	(D) Beef Tripe with Black Bean Sauce.....1.80
() 蘿 白 麵	(3) Turnip Cake.....1.80
燒 飯 點 飯	
() 烤 叉 烤 飯	(2) Baked Roast Pork Bun.....1.80
() 送 葵 豆 飯	(3) Sweet Lotus Bean Paste with Egg Yolk Bun 1.80
() 蛋 汽 烤 飯	(3) Steamed Roast Pork Bun.....1.80
() 雞 蛋 飯	(3) Scallop with Chicken Bun.....1.80
() 雞 尾 飯	(2) Baked Coconut Bun.....1.80
() 蘿 卜 飯	(2) Crispy Pineapple Bun.....1.80
特 點 飯	
() 烤 木 耳 飯	(D) Eight Treasure Sweet Rice in Lotus Leaf. 3.00
() 烤 木 板 飯	(D) House Special Sweet Rice.....3.00
() 五 香 牛 脂 飯	(D) Beef Tripe with Five Spices.....2.80
() 雞 蛋 腸 飯	(3) Shrimp Rice Crepe.....2.50
() 蒜 牛 脂 飯	(3) Beef Rice Crepe.....2.50
() 叉 烤 腸 飯	(3) Roast Pork Rice Crepe.....2.50
甜 點 飯	
() 馬 蹄 棉 饼	(2) Sweet Water Chestnut Cake.....1.80
() 馬 芋 棉 饼	(2) Chinese Sponge Cake.....1.80
() 蛋 餅	(2) Egg Custard Tart.....1.80

SOUPS		
EGG DROP		1.50
WONTON		1.75
* HOT and SOUR		1.75
VELVET CHICKEN CORN CHOWDER		1.75
TOFU and VEGETABLE SOUP (for 2)		3.95
PEKING SHRIMP & SIZZLING RICE/TOMATO SOUP (for 2)		5.50
HOUSE SPECIAL SEAFOOD SOUP (for 2)		6.95

THE POPULAR MENU		
<i>The following dishes may be ordered with your choice of:</i>		
CHICKEN	Lunch	Dinner
.....	6.50	8.25
PORK	6.25
.....	7.75	
BEEF or LAMB	6.95
.....	8.75	
SHRIMP or SCALLOPS	7.75
.....	9.75	
* CURRY STYLE - with potatoes, green peppers and onions.		
HSIANG RIVER STYLE - with juliened scallions, bamboo shoots and celery in black bean sauce.		
* HUNAN STYLE - with broccoli, baby corn and mushrooms in a spicybrown sauce.		
* KUNG PAO STYLE - with peanuts, scallions and charred chili peppers.		
MONGOLIAN STYLE - with scallions and onions.		
MOO SHI STYLE - with shredded cabbage, tree mushrooms and "moo shi" sauce. Served with pancakes and plum sauce.		
* SPICY GARLIC STYLE - with crunchy water chestnuts, tree mushrooms and bamboo shoots.		
* SZECHUAN STYLE - (for meat) with juliened carrots and celery, (for seafood) with diced onions in a spicy, tangy tomato sauce.		
WITH BLACK BEAN SAUCE - with green peppers and onions.		
WITH BROCCOLI		
WITH CASHEW NUTS		
WITH CAULIFLOWER		
WITH EGGPLANT in PLUM SAUCE		
WITH GREEN PEPPERS and ONIONS		
WITH "LOBSTER" SAUCE		
WITH MIXED VEGETABLES		
WITH SNOW PEAS and WATER CHESTNUT		
WITH SWEET and SOUR SAUCE - breaded chicken, pork or shrimp.		
QUIET SPECIAL - with your choice of two vegetables.		
EGG FOO YOUNG		
DELUXE or SHRIMP		8.25
BEEF, CHICKEN, PORK or VEGETABLE		7.50
LUNCH: From 11 am - 3:00 pm. DINNER: From 3:00 pm - 10:00 pm.		

THE VEGETARIAN MENU		
VEGETARIAN SPRING ROLL		1.10
VEGETABLE SOUP OF THE DAY		1.75
* DAN DAN NOODLES		4.50
COLD SESAME NOODLES		4.80
* SPICY PICKLED CABBAGE		2.95
VEGETABLE DUMPLINGS		4.75
<i>Tofu Specials</i>	Lunch	Dinner
.....	\$5.95	\$6.95
* SOFT TOFU SZECHUAN STYLE		
* SOFT TOFU HUNAN STYLE		
* SOFT TOFU CURRY STYLE		
* KUNG PTOFU		
CASHEW TOFU		
MONGOLIAN SOFT TOFU	with scallops in black bean sauce.	
FRIED TOFU FAMILY STYLE	with mixed vegetables.	
MOO SHI VEGETABLES	with pressed tofu.	
Shitake Mushroom Specials	Lunch	Dinner
.....	\$6.25	\$7.25
* TWICE COOKED TOFU and SHITAKE		
With green peppers and cabbage in plum sauce.		
THREE DELIGHTS		
With snow peas, shitake mushrooms, and fresh mushrooms.		
VEGETABLES	Lunch	Dinner
.....	\$5.95	\$6.95
* STRING BEANS SZECHUAN STYLE		
BROCCOLI in HOT GARLIC SAUCE or OYSTER SAUCE		
EGGPLANT in HOT GARLIC SAUCE or PLUM SAUCE		
MIXED VEGETABLES		
* CURRY POTATOES and VEGETABLES		
VEGETABLE RICE and NOODLES	Lunch	Dinner
.....	5.75	6.50
* FRIED RICE or LO MEIN		
.....	6.00	6.50
* CURRY FRIED RICE or RICE NOODLES		
.....	6.00	6.50
CHOW FUN or CANTONESE RICE NOODLES		
.....	6.00	6.50
PAN FRIED NOODLES		7.75
VEGETABLE NOODLE SOUP	\$6.95	
(with choice of noodles)		
Lo-Mein Egg Noodles	Chow Fun Noodles	
Anglo Hair Rice Noodles	Collophane Bean Noodles	
DESSERTS		
ICE CREAM or SHERBET		2.50
ICED LYCHEES		2.50
ALMOND COOKIES and GLAZED WALNUTS		2.50

太白樓

*Magic Gourd
Restaurant
Take Out Menu
(202) 466-3995*

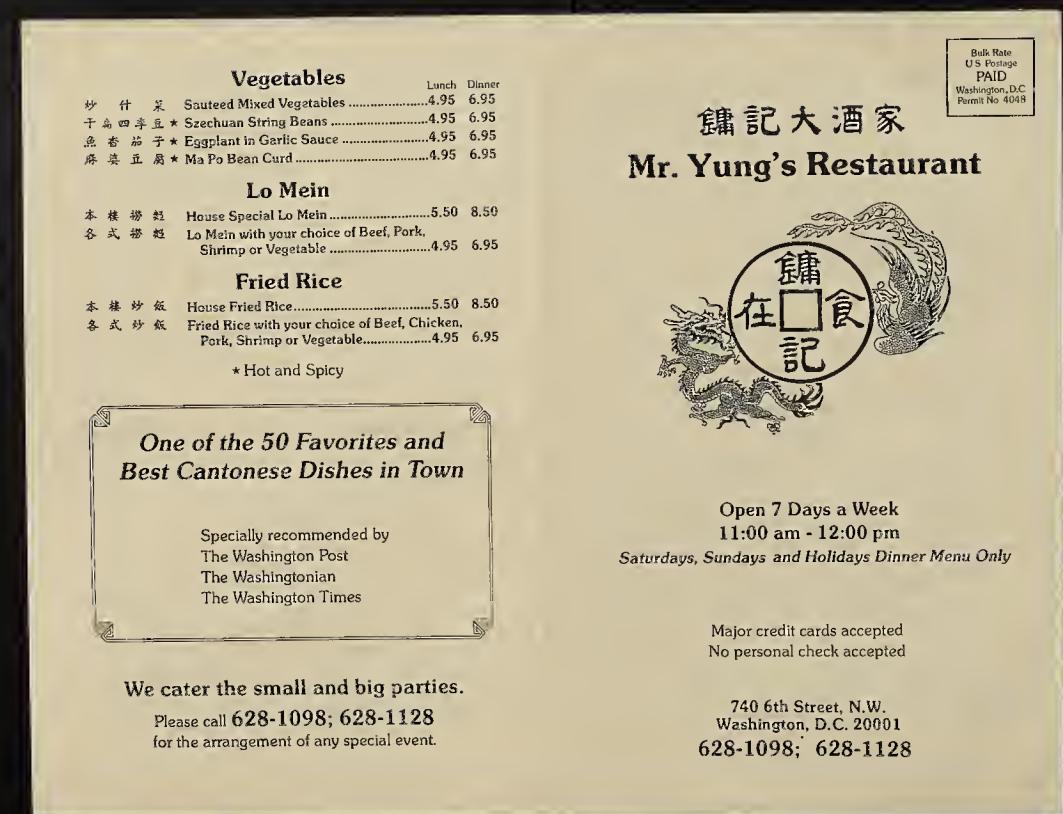
*Ask about Free Delivery
* Take out buffet Mon-Fri 11 am - 2:30 pm
* Pre-Theatre Dine in Specials*

*Restaurant Business Hours:
Lunch Mon-Fri 11:00 am - 3:00 pm
Dinner Mon-Fri 3:00 pm - 10:00 pm
Sat-Sun 4:00 pm - 10:00 pm*

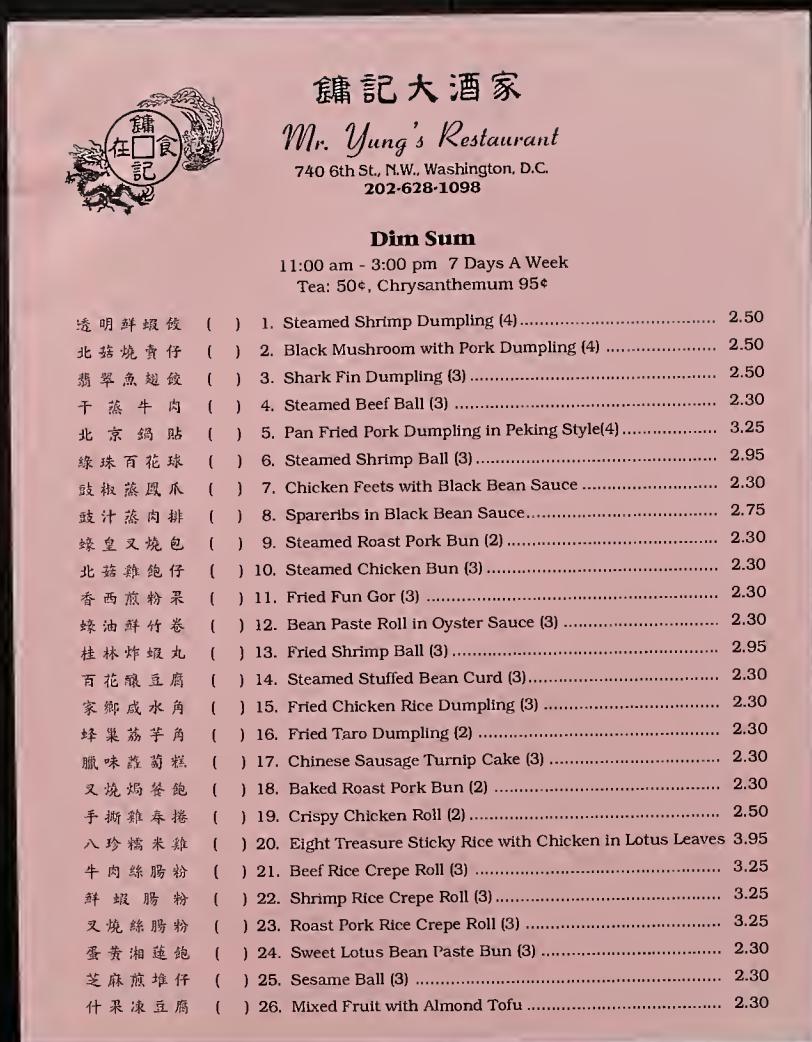
*Magic Gourd Restaurant
528 23rd Street, NW
Washington, DC 20037*

*(Inside Columbia Plaza)
(Between E St. and Virginia Ave.)*

APPETIZERS		HOUSE SPECIALTIES	
HOUSE EGG ROLL (1)	1.25		
CHICKEN SPRING ROLL (1)	1.25		
VEGETABLE SPRING ROLL (1)	1.10		
FRIED WONTONS with SWEET and SOUR SAUCE (6)	2.50		
CRABMEAT and CHEESE WONTONS (4)	3.25		
BARBECUED SPARERIBS (4)	5.85		
BEEF TERIYAKI (6)	5.85		
CHICKEN KABOBS (4)	4.95		
* FRIED CHICKEN WINGS (8)	3.85		
SHRIMP TOAST (2)	3.75		
SHRIMP TEMPURA (4)	5.85		
COCONUT SHRIMP (4)	5.50		
PORK DUMPLINGS - Steamed or Pan-Fried (6)	4.75		
VEGETABLE DUMPLINGS - Steamed or Pan-Fried (6)	4.75		
* BOILED DUMPLING in HOT SAUCE	5.25		
* DAN NOODLE	4.50		
Boiled noodles with spicy sesame peanut sauce.			
* BON BON CHICKEN	5.50		
Shredded chicken with spicy sesame peanut sauce.			
CHICKEN SALAD ORIENTAL	5.25		
Mariated chicken with cabbage and scallions in a light tangy, garlic sauce.			
COLD SESAME NOODLES	4.50		
* SPICY PICKLED CHINESE CABBAGE	2.95		
PU-PY PLATTER - Appetizer Sampler for 2	3.95		
Beef Teriyaki, shrimp toast, sparerib, sprout roll, cheese wonton.			
RICE AND NOODLES		Lunch	Dinner
* CURRY FRIED RICE - with shrimp, chicken and pork	6.00	6.95	
MANDARIN FRIED RICE - with shrimp, chicken and pork	6.00	6.95	
SHRIMP FRIED RICE	6.00	6.95	
BEEF, CHICKEN, PORK or VEGETABLE FRIED RICE	5.75	6.50	
MANDARIN LO-MEIN	6.00	6.85	
SHRIMP LO-MEIN	6.00	6.85	
BEEF, CHICKEN, PORK or VEGETABLE LO MEIN	5.75	6.50	
PAN-FRIED NOODLES			
Topped with beef, chicken, pork and vegetables		8.50	
Topped with seafood and vegetables		10.50	
RICE NOODLES CANTONESE STYLE	6.00	6.85	
Angel hair rice noodles with chicken, pork and shrimp.			
* NICE NOODLES SINGAPORE STYLE	6.25	7.25	
Curry flavored angel hair rice noodles with roast pork, chicken and shrimp.			
BEEF CHOW FUN	6.25	7.25	
Wide, flat rice noodles with beef and bean sprouts.			
SOUP NOODLES			
Mandarin style or wild shrimp		7.85	
With beef, chicken or pork		7.95	
* HOT and SPICY (May be modified to taste)			
CHICKEN		SEAFOOD	
LEMON CHICKEN		6.95	8.50
* CLEOPHATRA CHICKEN			8.50
Tender strips of chicken breast specially prepared in a piquant, aromatic, tangy sauce.			
BIRD'S NEST			9.50
Chicken, shrimp and vegetables served in a shredded potato nest.			
* GENERAL TSO'S CHICKEN			9.50
Crispy chunks of chicken sautéed in a special spicy brown sauce.			
SESAME CHICKEN			9.50
Chunks of crispy chicken in a caramel brown sauce.			
CRISPY CHICKEN		Half 6.95	Whole 10.85
With flavorful five-spice dipping sauce.			
* ORANGE CHICKEN			9.50
BEEF		DELUXE COMBINATIONS	
* ORANGE BEEF			10.50
Crispy chunks of beef sautéed with hot peppers and aged orange peel in a special sauce.			
SESAME BEEF			10.50
Chunks of crispy beef in a caramel brown sauce, topped with toasted sesame seeds.			
BLACK PEPPERED BEEF			9.25
On a bed of sautéed onions.			
CRISPY BEEF			8.85
Crispy strips of beef with julienne carrots and celery.			
STEAK KEW			11.85
New York strip steak grilled to perfection, served with vegetables and gravy.			
POORK		LOW-CALORIE DISHES	
PORK CHOW PEKING STYLE			8.50
Breaded cut up pork chop prepared with Peking-style tangy sauce.			
PORK CHOP with ONIONS			8.50
Pan-fried cut up pork chop with onions, broccoli and black pepper.			
ROAST PORK with VEGETABLES			8.50
ROAST PORK with BEAN SPROUTS			8.25
* TWICE-COOKED PORK			8.50
Sliced pork sautéed with cabbage and green peppers in plum sauce.			
DUCK		FROM THE GRILL	
MAGIC GOUD DUCK			9.50
Sliced, boneless roasted duck sautéed with snow peas, black mushrooms and bamboo shoots.			
CRISPY DUCK			Half 10.25
Marinated duck deep-fried to crispy perfection, served with plum sauce.			
YU LING DUCK			Half 10.25
Roast duck with chef's special ginger, garlic duck sauce.			
PIEKING DUCK			Half 11.50
Roast duck boned and served with plum sauce, scallions and pancakes.			
Additional Charge for Sides and Extras			



Hot Appetizers		Beef	
炸粉	春卷	Fried Fun Gors (3)	2.50
上海	春卷	Shanghai Spring Rolls (2)	2.50
鍋貼		Fried Dumpling (6)	3.95
炸雲吞		Fried Wontons (8)	2.75
燒排骨		Barbecued Spareribs (4)	4.50
Soups		Lunch	Dinner
雞耳	米湯	Chicken with Corn Soup (for 1)	1.50 1.75
蛋花	湯	Egg Drop Soup (for 1)	1.50 1.75
蛋	湯	Wonton Soup (for 1)	1.50 1.75
酸辣湯	★ Hot and Sour Soup (for 1)	1.50 1.75	
什	菜湯	Vegetables Soup (for 1)	1.50 1.75
Chef's Recommendations		Dinner	
燒味	拼盤	Barbecued Combination	9.50
		Roasted duck, honey glazed roast pork and soy sauce chicken	
京都	排骨	Kingdom Spareribs	8.50
		Boneless pork chop with chef special sauce	
陳皮	雞	* Orange Chicken	8.50
		Marinated tender chicken deep fried to crispy, sauteed with orange sauce and hot pepper	
椒鹽	蝦	* Baked Shrimp in Shell with Chef's Special Salt	11.95
芝士	蛋魚	★ Cuttlefish Balls with Pepper and Black Bean Sauce	9.95
炸	雞	Crispy Boneless Chicken in Lemon Sauce	8.50
豉汁	炒	Baby Clams in Black Bean Sauce	8.95
蒸	魚	Crabs with Ginger and Scallions	8.50
廣東	牛扒	Sirloin Steak with Broccoli, Baby Corn, Bamboo Shoot and Onion	9.95
沙三	樣	Triple Delicacy	9.95
		A combination of shrimp, beef, chicken and vegetables sauteed in a unique sauce	
蓋	葱貝肉	Scallops & Beef with Ginger & Scallions	9.95
雞	燴	Diced Chicken & Shrimp	9.95
皇	州	Stick Noodles, Singapore Style	6.95
海	鮮	Seafood Chow Foon	8.95
雞	燴	Chicken Chow Foon	6.95
干	炒牛河	Beef Chow Foon	6.95
Pork			
木	頭肉	Moo Shu Pork (with pancakes)	5.50 7.50
		3 pancakes for lunch, 4 pancakes for dinner	
湖南	肉片	* Pork Hunan	4.95 7.50
魚	香肉絲	* Shredded Pork in Hot Garlic Sauce	4.95 7.50
干	燒肉絲	* Dry-Sauted Shredded Pork	4.95 7.50
甜	酸肉	Sweet and Sour Pork	4.95 7.50
Poultry			
本	桂雞	Chicken, Mr. Yung's Special	4.95 7.50
宮保雞		* Kung Pao Chicken	4.95 7.50
左	公雞	* General Tso's Chicken	6.50 8.50
四川	雞	* Szechuan Chicken	4.95 7.50
咖哩	雞	* Curry Chicken with Coconut Juice	4.95 7.50
甜酸	雞	Sweet and Sour Chicken	4.95 7.50
Seafood			
本	桂海鮮	Seafood Combination, Mr. Yung's Special	8.95 11.95
咖哩	海鮮	* Seafood Combination Sauted in Curry Sauce	8.95 11.95
四川	蝦	* Szechuan Shrimp	6.95 9.50
宮保	蝦	* Kung Pao Shrimp	6.95 9.50
豉椒	干貝	* Scallops in Black bean Sauce	6.95 9.50
湖南	干貝仁	* Shrimp and Scallop Sauted, Hunan Style	8.95 11.95
蝦仁	干貝	Shrimp & Scallop Sauted with Ginger & Scallion	8.95 11.95
★ Hot and Spicy			



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Mr. Yung's Restaurant



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Shredded Chicken with
 Vegetable 5.25
 ★ Szechuan Chicken 5.25
 ★ Chicken in Hot Garlic Sauce 5.25
 ★ General Tso's Chicken 6.75
 Sesame Chicken 5.75
 Orange Chicken 5.75
 Kung Pao Chicken 7.95
 Sweet and Sour Chicken 7.95
 Hunan Chicken 7.95
 Mango Chicken 8.50

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 for arrangement of any special events.

Chicken 雞

毛 菜 片	Moo Goo Gai Pan	7.95
四 川 雞	★ Szechuan Chicken	7.95
魚 乾 雞	Chicken in Hot Garlic Sauce	7.95
魚 公 雞	★ General Tso's Chicken	8.95
芝 麻 雞	Sesame Chicken	8.95
陳 皮 雞	Orange Chicken	8.95
宮 保 雞	★ Kung Pao Chicken	7.95
甜 雞	Sweet and Sour Chicken	7.95
湖 南 雞	★ Hunan Chicken	7.95
芒 果 雞	Mango Chicken	8.50

Vegetables 素菜

炒 什 食	Sauted Mixed Vegetables	6.95
千 古 四 季 豆	★ Szechuan String Beans	6.95
尖 口 茄 子	★ Eggplant in Garlic Sauce	6.95
麻 茄 五 味	★ Ma Po Bean Curd	6.95

Lo Mein 撥麵

本 樂 特 制	House Special Lo Mein	8.50
各 式 特 制	Lo Mein with your choice of Beef, Pork, Shrimp or Vegetable	6.95

Rice 炒饭

本 樂 特 制	House Fried Rice	8.50
各 式 特 制	Fried Rice with your choice of Beef, Chicken, Pork, Shrimp or Vegetable	6.95

* Hot and Spicy

Appetizers

Spring Roll (1)	1.30
Dim-Sum Tray	7.95
(Steamed Dumpling Hong Kong Style, Steamed Shrimp Dumpling, Steamed Meat Dumpling and Steamed Pork Dumpling)	
Pan Fried Dumpling (6)	3.95
Steamed Dumpling (H.K. Style) (6)	3.95
(Shrimp, pork, tree mushroom, ginger and scallions.)	
Shrimp Tempura (4)	5.95
Crispy Salted Pork Chop (8)	4.95
Fried Wonton (8)	3.95

Soups

Seafood Bean Curd Soup (for 1)	2.95
Wonton Soup (for 1)	1.75
* Hot and Sour Soup (for 1)	1.75
Egg Drop Soup (for 1)	1.75
Vegetables Soup (for 1)	1.75

Chow Foon, Chow Mein and Rice

芥蘭牛炒河	Beef Chow Foon with Broccoli	8.50
干炒牛河	Beef Chow Foon	7.95
海鮮炒麵	Seafood Chow Mein	10.95
什錦炒麵	Combination Chow Mein	9.95
勁爆炒麵	Shredded Chicken Chow Mein	7.95
肉絲炒麵	Shredded Pork Chow Mein	7.95
星洲炒米粉	Rice Noodle, Singapore Style	7.95
星洲炒米粉	Rice Noodle, Harmon Style	7.95
菜遠牛肉飯	Beef and Chinese Vegetable Rice	8.95
招牌牛飯	Assorted Meat and Seafood on Rice	8.95
牛腩飯	Beef Tendon on Rice	5.95
燙州炒飯	Young Chow Fried Rice	7.50
豉汁炒骨飯	Spareribs and Pepper with Black Bean Sauce on Rice	6.95
清蛋蝦仁飯	Shrimp with Egg on Rice	7.95

* Hot and Spicy

本店特別介紹**Chef's Recommendations**

燒味拼盤	Barbecued & Soya Sauce Dishes Special	10.95
(This famous Cantonese dish included crispy roast duck, soyed fresh chicken and honey glazed barbecued pork, served with special sauce.)		
豉汁蠔三寶	★ Triple Delight in Black Bean Sauce (Green pepper, eggplant and bean cake stuffed with shrimp paste in black bean sauce.)	10.95
豉汁炒螺	★ Clam with Black Bean Sauce (Fresh tender clam sautéed with black bean sauce.)	10.95
伴果雞片	Apple Flavored Chicken and Shrimp (Sliced chicken and shrimp cooked with apple.)	9.95
炒三鮮	Seafood Delight (Scallop, shrimp and crabmeat with vegetables in chef's special sauce.)	11.95
肉碎蒸茄子	★ Szechuan Eggplant with Ground Pork (Eggplant with ground pork cooked in hot sauce.)	8.50
蟹肉扒雙菇	Double Mushrooms with Crab Meat (Chinese mushroom and abalone mushroom cooked with crab meat in light sauce.)	13.95
荷芹炒肉的	Rainbow Steak (Strips of steak with snow peas, celery, mushroom and broccoli.)	11.95
冬筍金銀魚片	Fillet Fish of Two Kinds (Deep fried and sautéed fish fillet with snow peas and bamboo shoots.)	11.95

* Hot and Spicy

Seafood 海鮮

炒海鮮	Seafood Combination	12.95
(Vegetables, shrimp, scallop, fish cake, squid and imitation crabmeat)		
四川蝦	★ Szechuan Shrimp	9.95
宮保蝦	★ Kung Pao Shrimp	9.95
什菜蝦	Shrimp with Mixed Vegetables	9.50
湖南子貝螺	Shrimp and Scallop in Hunan Style	9.95
豉椒子貝螺	★ Shrimp and Scallop in Hot Black Bean Sauce	9.95
椒鹽焗中蝦	Baked Shrimp in Shell with Spicy Salt	12.95
薑葱焗蟹	Crab with Ginger and Spring onion (6) (Seasonal)	9.95
魚香干貝螺	★ Scallop and Shrimp in Garlic Sauce	9.95
四鮮扒雙菇	Seafood with Double Mushrooms	12.95
紅燒魚	(Whole fish cooked with shredded Chinese mushroom, shredded pork, shredded ginger and spring onion)	15.95

Beef 牛肉

芥蘭牛肉	Beef with Broccoli	7.95
豉椒牛肉	★ Beef in Hot Black Bean Sauce	7.95
牛內什菜	Beef with Mixed Vegetables	7.95
陳皮牛肉	Orange Beef	8.95
五香牛腩	Beef Tendon in Special Spicy Sauce	8.95
蠔油牛腩	Beef Tendon in Oyster Sauce	8.95
湖南牛肉	Hunan Beef	7.95
四川牛肉	Szechuan Beef	7.95
魚香茄子牛肉	Beef and Eggplant in Garlic Sauce	8.50

Pork 猪

木須肉	Moo Shu Pork (4 pancakes)	8.50
京都骨	Kingdom Pork Chop	8.50
哈埠骨肉	Sweet and Sour Pork	7.95
湖南肉片	★ Hunan Pork	7.95
魚香肉絲	★ Shredded Pork in Garlic Sauce	7.95
宮保肉丁	★ Kung Pao Pork	7.95

* Hot and Spicy

Szechuan & Hunan Style

重庆	• Chicken with Hot Orange Sauce	9.50
文	• Hunan Do-Chien Chicken	9.50
宫	• Kung Po Chicken	7.95
腰	• Chicken with Cashew Nuts	7.95
湖南	• Hunan Chicken	7.95
木	• Mao Shu Pork (3 Pancakes)	8.50
肉	• Hunan Pork	8.50
鱼	• Shredded Pork in Garlic Sauce	8.50
回	• Tuan Cooked Pork	8.50
肉	• Beef with Hot Orange Sauce	10.95
湖南	• Hunan Beef	9.50
宫	• Kung Po Beef	9.50
鱼	• Beef with Scallion	9.50
干	• Szechuan Spicy Prawns	11.50
鱼	• Skew Prawn in Garlic Sauce	11.50
干	• Baby Shrimp Szechuan Style	9.50
干	• Baby Shrimp Szechuan Style	12.95
鱼	• Szechuan Spicy Scallops	12.95
干	• Scallops with Garlic Sauce	12.95
鱼	• Shrimps and Scallops with Garlic Sauce	12.95
干	• Crispy Fish Hunan Style	14.95
鱼	• String Beans Szechuan Style	6.50
鱼	• Hot Spicy Eggplant	6.50
干	• Hot and Spicy	

"You can order the Spicy dish, Mild, Hot or Extra Hot"

牛 Beef

中式牛排	Steak with Chef's Special Sauce	10.95
五	Steak w/Chinese Broccoli with Hot Sizzling Plate	10.95
中	Steak w/Satay Sauce with Hot Sizzling Plate	10.95
式	Shredded Beef with Sour Mustard Green	8.95
牛	Shredded Beef with Green Pepper & Chili	8.95
肉	Beef with Broccoli	8.95
腰	Sliced Beef with Oyster Sauce	8.95
肉	Beef with Snow Peas	8.95
鱼	Sliced Beef with Green Pepper	8.95
牛	Sliced Beef with Mixed Vegetables	8.95
肉	Sliced Beef with Chinese Green Vegetables	8.95
腰	Sliced Beef with Black Mushroom and Bamboo Shoots	8.95
肉	Tripe with Sour Mustard Green	8.95
鱼	Tripe with Green Pepper & Chili	8.95
牛	Braised Tripe (with Chef's Special Dipping)	8.95

蔬菜 Vegetables

麻婆豆腐	Ma-Pao Bean Curd	6.50
红烧豆腐	Braised Bean Curd with Black Mushroom & Vegetable	6.50
蟹肉扒豆腐	Braised Bean Curd with Crab Meat	8.50
蒸	• Steamed Stuffed Bean Curd	8.50
豆	Deep Fried Stuffed Bean Curd	8.50
腐	Bean Curd with Assorted Meat and Giblets	8.50
烧	Souuced Chinese Broccoli with Oyster Sauce	6.50
油	Buddha's Delight (Vegetables)	7.95
油	Fried Fresh Vegetables	6.50
油	Oyster Sauce with Lettuce	6.50
油	Fried Fresh Snow Peas	6.50
油	Fried Watercress w/ Preserved Bean Curd	6.50
油	Fried Fresh Mixed Vegetables	6.50

粉麵 Noodles

招牌炒粉	House Special Chow Foon or Mein	8.95
招牌炒粉	Sea Food Chow Foon or Mein	9.50
招牌炒粉	Vegetarian Chinese Chow Foon or Mein	7.95
招牌炒粉	Beef with Pepper and Black Bean Sauce Chow Foon or Mein	7.50
招牌炒粉	Shrimp with Vegetable Chow Foon or Mein	9.50
招牌炒粉	Flank Skin Chow Foon or Mein	7.50
招牌炒粉	Stick Rice Noodle, Singapore Style (Curry Flavor)	6.95
招牌炒粉	Stick Noodle "Amy" Style	6.95
招牌炒粉	Fried "Gord" Dole	6.95
招牌炒粉	Beef Chow Foon	6.95
招牌炒粉	Beef with Chinese Broccoli Chow Foon or Mein	7.50
招牌炒粉	Young Chow War Mein (in Soup)	9.50
白饭	White Rice	0.50

Lo Mein

Vegetable or Shrimp or Beef or Chicken or Roast Pork	5.95
Young Chow Fried Rice	6.95

Fried Rice

Shrimp or Roast Pork or Beef or Chicken	5.95
Young Chow Fried Rice	6.95

Egg Foo Young

Vegetable or Shrimp or Beef or Chicken or Roast Pork	5.95
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Chow Mein or Chop Suey

Shrimp or Beef or Vegetable or Chicken or Pork	5.95
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小杭公海鮮酒家



Ms. TAO RESTAURANT

Monday - Thursday 11:30 A.M. - 2:00 A.M.
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Saturday & Sunday 12:00 Noon - 3:00 A.M.

Dinner Carry Out Menu

817 7th Street, N.W.
Washington, D.C. 20001

289-4144, 4145, 4146

頭 拾 <i>Appetizers</i>		海 鮮 <i>Sea Food</i>			
Chef's Special		鮑 魚 <i>Abalone</i>			
春 卷	Egg Roll (2).....	8.95	海 豆 沙 丹	Fresh Clams with Black Bean Sauce	8.95
炸 卷	Fried Wonton (8).....	8.95	生 拌 紗 蟹	Steamed Snails in Black Bean Sauce	8.95
燒 鮑 雞	Bar & Q Spareibs (6).....	8.95	基 雞 炒 蟹	Sil Fried Crab w/Ginger & Scallion	8.95
鵝 雞	Fried Dumpling (6).....	11.95	荷 叶 蒸 海 鮑	Steamed Prawns with Black Bean Sauce on Lotus Leaf	11.95
蜜 叉 烤 雞	Roasted Pork	11.95	白 肉 中 豉	Braised Prawns	11.95
青 豆 豉 雞	Jelly Fish	11.95	鮑 雞 炸 片	Baked Prawns with Chili and Spicy Salt	11.95
小 拌 雞 肉	Cold Soy Pig Knuckle	11.95	海 鮑 炸 片	Corn, with Garlic	11.95
五 芳 牛 肉	Mandarin Cold Beef	11.95	鮑 雞 炒 豆	Corn with Vegetables	11.95
豉 油 雞	Soyed Chicken	11.95	金 茄 椒 片	Corn with Golden Mushrooms	11.95
燒 雞 鴨	Roast Duck	11.95	青 茄 椒 片	Sliced Scallops and Conch with Vegetables	12.95
白 水 豉 雞	Marinated Quail Fish	11.95	基 雞 炒 蟹	Sautéed Scallops with Vegetables	12.95
湯 <i>Soup</i>		鮑 雞 炒 豆			
蛋 花 雞	Egg Drop Soup.....	1.25	鮑 雞 炒 豆	"Song Kon" Scallops with Hot Sizzling	12.95
重 卷 雞	Wonton Soup.....	1.25	鮑 雞 炸 片	Deep Fried Fresh Oysters	12.95
酸 雞	Hot & Sour Soup	1.25	鮑 雞 炸 片	"Song Kon" Oysters with Hot Sizzling	12.95
蒜 雞 雞 雞	Minced Chicken and Sweet Cream Corn Soup	1.25	鮑 雞 炸 片	Fresh Oysters with Ginger and Scallion	12.95
豆 腐 雞 雞	Vegetable Soup with Fresh Pork & Bean Curd	1.25	鮑 雞 炸 片	"Song Kon" Oysters with Hot Sizzling	12.95
福 州 雞 雞	Young Choi Wonton Soup	1.25	鮑 雞 炸 片	Marinated Jumbo Prawns	12.95
西湖 雞 雞	Special West Lake w/Beef Soup	1.25	鮑 雞 炸 片	Sautéed Jumbo (Bonless)	12.95
珍 藏 雞 雞	Mixed Seafood with Season Vegetable Soup	1.25	鮑 雞 炸 片	Sautéed Prawns (Bonless) with Mixed Vegetables	12.95
八 萬 大 亂 雞	Special Winter Melon Soup	1.25	鮑 雞 炸 片	Seasonal Lobster (Bonless) with Seasonal Vegetables	12.95
道 王 雞 雞	Complay & Chues Soup	1.25	鮑 雞 炸 片	Seasonal Lobster with Ginger and Scallion in Shell	Seasonal Price
豬 <i>Pork</i>		鮑 雞 炸 片			
鹹 鹹 鹹 鹹	Stewed Bird's Nest with Minced Chicken	19.00 27.00	鮑 雞 炸 片	Seasonal Lobster with Black Bean Souce in Shell	Seasonal Price
鹹 鹹 鹹 鹹	Stewed Bird's Nest with Crab Meat	20.00 32.00	鮑 雞 炸 片	Lobster with Black Bean Souce in Shell	Seasonal Price
雙 喜 大 滷 雞	Double Happiness w/Shark's Fin	25.00 40.00	鮑 雞 炸 片	Seasonal Jumbo Prawns	Seasonal Price
紅 鮑 雞 雞	w/Birds Nest Soup	25.00 40.00	鮑 雞 炸 片	Prawns with Vegetables	11.95
紅 鮑 雞 雞	Shark's Fin with Crab Meat	32.00 49.00	鮑 雞 炸 片	Sweet and Sour Shrimps	11.95
紅 鮑 雞 雞	Shark's Fin with Shredded Chicken	32.00 49.00	鮑 雞 炸 片	Steamed Shrimps	9.50
鮑 魚 <i>Abalone</i>		鮑 魚 <i>Abalone</i>			
鮑 魚 炒 雞	Sauted Sliced Chicken with Abalone Mushrooms	8.50	鮑 魚 炒 雞	Shrimps with Cashew Nuts	9.50
鮑 魚 炒 雞	Sauted Sliced Chicken w/Chinese Green Vegetables	8.50	鮑 魚 炒 雞	Steamed Flounder	Seasonal Price
鮑 魚 炒 雞	Sauted Galzin Mushroom with Chicken (bonless)	8.50	鮑 魚 炒 雞	Pan Fried Flounder	Seasonal Price
鮑 魚 炒 雞	Steamed Chicken with Chinese Mushrooms (with/bone)	8.50	鮑 魚 炒 雞	Steamed Bass	Seasonal Price
鮑 魚 炒 雞	Soft Chicken with Lemon Souce (boneless)	8.95	鮑 魚 炒 雞	Sweet and Sour Sea Bass	Seasonal Price
鮑 魚 炒 雞	Roasted Squab Special Style	11.95	鮑 魚 炒 雞	Fried Sea Bass w/Shredded Vegetable & Pork	Seasonal Price
鮑 魚 炒 雞	Peking Duck	(Whole) 20.00 (Half) 10.00	鮑 魚 炒 雞	Steamed Gross Corp Fish	Seasonal Price
鮑 魚 炒 雞	Baked Chicken with Salt	(Whole) 18.00 (Half) 9.50	鮑 魚 炒 雞	Fried Squid with Chili and Spicy Salt	8.95
鮑 魚 炒 雞	Chicken A La King	(Whole) 18.00 (Half) 9.50	鮑 魚 炒 雞	Fresh Squid with Sour Mustard Green	8.95
鮑 魚 炒 雞	Roasted Chicken	(Whole) 18.00 (Half) 9.50	鮑 魚 炒 雞	Fresh Squid with Mixed Vegetables	8.95
鮑 魚 炒 雞	Duck Blood with Ginger and Scallion	7.95			
鮑 魚 炒 雞	Braised Duck Feet with Oyster Souce	7.95			
鮑 魚 炒 雞	Duck Feet with Black Bean Souce (Boneless)	11.95			
鮑 魚 炒 雞	Duck Feet with Buddha's Delight (Boneless)	11.95			
鮑 魚 炒 雞	Braised Duck with Assorted Meat	11.95			
鮑 魚 炒 雞	Braised Duck with Chinese Mushrooms	11.95			
鮑 魚 炒 雞	Braised Duck with Assorted Vegetables	11.95			



Free Delivery

SAIGON INN
VIETNAMESE CUISINE

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Georgetown, Washington, D.C.
(202) 337-5588



Business Hours

Mon - Thurs	11AM - 11PM
Fri - Sat	11AM - Midnight
Sunday	Noon - 11 PM

Open 7 Days a Week

Minimum Delivery \$12.00





Pork

52. BEEF WITH DRIENTAL MUSHROOM	6.25	8.95	Lunch	Dinner
Bò Xào Nấm Đông Cố				
53. BEEF WITH GREEN PEPPER	6.25	8.95		
AND DNDIN				
Bò Xào Ớt Xanh				

Seafood

54. PDRK WITH PINEAPPLE	6.25	8.95	Lunch	Dinner
Heo Xào Khóm				
55. PDRK WITH MIXED VEGETABLE	6.25	8.95		
Heo Xào Thập Cẩm				
56. CARAMEL PDRK WITH BLACK PEPPER	6.25	8.95		
Heo Kho Tiêu				
57. CHARCDAL BRDILED PDRK CHDP	6.25	8.95		
Heo Nướng				

58. SHRIMP WITH MIXED VEGETABLE	6.95	9.25	Lunch	Dinner
Tôm Xào Thập Cẩm				
59. SHRIMP WITH SAIGDN SAUCE	6.95	9.25		
Tôm Sốt Saigon				
60. CARAMEL SHRIMP WITH BLACK PEPPER	6.95	9.25		
Tôm Kho Tiêu				
61. SHRIMP CURRY	6.95	9.25		
Cà Ri Tôm				
62. SWEET AND SOUR BUTTERFLY SHRIMP	6.95	9.25		
Tôm Chuối Ngót				
63. SHRIMP HAWAIIAN	6.95	9.25		
Tôm Hawaii				
64. SWEET AND SDUR FISH FILLET	6.95	9.25		
Cà Chua Ngon				
65. SCALLOP W/ MIX VEGETABLE	7.95	9.25		
Scallop Xào Rau				
66. SCALLOP AND SHRIMP WITH GARLIC SAUCE	7.95	9.25		
Scallop và Tôm Xào Tỏi				
67. SCALLOP WITH SAIGDN SAUCE	7.95	9.25		
Scallop Xào Đéc Bột				
68. HANDI STYLE SQUID	7.25	9.25		
Mực Xào				

* Hot and Spicy (can be altered)

Join us for our fabulous and bountiful platter

4 DISHES FOR \$4.50

Serving from 11:00 a.m. to 3:00 p.m. daily
Served with Spring Roll & 3 Entrees & Rice
Please order by numbers!

Please order by numbers!

Entr
NUMBER

- 1. SHRIMP W/ MIXED VEGETABLE
- ★2. CHICKEN W/ GINGER
- 3. GRILLED BEEF LEMONGRASS
- 4. CHARCOAL BROILED PORK CHOP
- 5. GRILLED LEMON CHICKEN
- 6. BEEF W/ GREEN PEPPER & ONION
- 7. B.B.Q. PORK W/ PINEAPPLE
- 8. SWEET AND SOUR CHICKEN
- 9. SWEET AND SOUR FISH FILET
- 10. SHRIMP HAWAIIAN
- ★11. CHICKEN CURRY
- 12. BEAUCURD HOMESTYLE
- ★13. MIXED VEGETABLE CURRY
- 14. VEGGIE NOODLES

Appetizers

		Lunch	Dinner
15.	SPRING ROLLS (2) Chả Giò	\$2.95	3.95
16.	VEGETABLE ROLLS (2) Chả Giò Chay	2.95	3.95
17.	SUMMER ROLLS (2) Gỏi Cuốn	2.95	3.95
18.	VEGETABLE ROLLS (2) Gỏi Cuốn Chay	2.95	3.95
19.	SHRIMP TEMPURA(4) Tôm Chiên Bột	3.95	3.95
20.	CHICKEN OR BEEF SALAD Gỏi Gá Hay Bò	2.95	3.95

★ Hot and Spicy (can be altered)

	Lunch	Dinner
SPECIAL SALAD WITH CHICKEN, SHRIMP ABMEAT - Gỏi Gà Tôm Cua	5.50	6.50
ONTON (8) hánh Chiên	3.50	3.95
QUAIL	5.50	5.95
SQUID	5.50	5.95
DUMPLINGS	5.50	5.95

Soups

House Specialities

11. CHICKEN CURRY				30. HANOI BEEF NOODLE SOUP Phở Tái
12. BEANCURD HOMESTYLE				31. SAIGON PORK & SHRIMP EGG NOODLE Mì Đặc Biệt
★13. MIXED VEGETABLE CURRY				32. SAIGON PORK & SHRIMP RICE NOODLE Hủ Tiếu Đặc Biệt
14. VEGGIE NOODLES				
<i>Appetizers</i>				
	Lunch	Dinner		
15. SPRING ROLLS (2) Chả Giò	\$2.95	3.95	33. B.C. SOUP Ground Pork, Chicken & Shrimp Paste	
16. VEGETABLE ROLLS (2) Chả Giò Chay	2.95	3.95	★34. HUE SPICY PORK & BEEF RICE NOODLE Bún Bò Huế	
17. SUMMER ROLLS (2) Gỏi Cuốn	2.95	3.95	35. SAIGON PANCAKE Bánh Xèo Crepe with bean sprout, pork, chicken, shrimp	
18. VEGETABLE ROLLS (2) Gỏi Cuốn Chay	2.95	3.95	36. GRILLED PORK WITH RICE CAKE Bánh Uống Thịt Nướng Charcoal broiled pork serve with steamed rice	
19. SHRIMP TEMPURA (4) Tôm Chiên Bột	3.95	3.95	37. CARAMEL FISH FILET	
20. CHICKEN PEEPS SALAD	2.95	3.95		

★ Hot and Spicy (can be altered)

38. GRILLED PORK BALLS Nem Nướng Pork balls served with salad and rice paper.	6.95
39. GRILLED SHRIMP ON SUGAR CANE Chao Tôm Grilled shrimp paste wrapped around sugar cane, served with rice paper and house peanut sauce... .	8.25

Poultry

40. GRILLED LEMON CHICKEN ON SKEWERS Gà Nướng Chanh	\$6.00
★ 41. BONELESS CHICKEN CURRY Cà Ri Gà	6.00
42. CHICKEN WITH MIXED VEGETABLE Gà Xào Thập Cẩm	6.00
★ 43. CHICKEN WITH LEMONGRASS Gà Ram Xả	6.00
★ 44. CHICKEN WITH GINGER Gà Ram Gừng	6.00
45. SWEET AND SOUR CHICKEN Gà Chuoi Ngót	6.00
46. CHICKEN AND PORK W/ VEGETABLE Gà Heo Xào Cẩm	6.95
47. CHICKEN, SHRIMP, BEEF COMBINATION Thập Cẩm Gà, Tom, Bò	6.95
<i>Beef</i>	
★ 48. BEEF ALL SPICE OF THE FAR EAST Bò Xào Lán	\$6.25
49. BEEF WITH MIXED VEGETABLE Bò Xào Thập Cẩm	6.25

Bees

48. BEEF ALL SPICE OF THE FAR EAST Bò Xào Lán	\$6.25
49. BEEF WITH MIXED VEGETABLE Bò Xào Thập Cẩm	6.25
50. DICED STEAK, HOUSE STYLE Bò Lát Lắc	6.25
51. BEEF GRILLED ON SKEWER Bò Lát Lắc	6.25

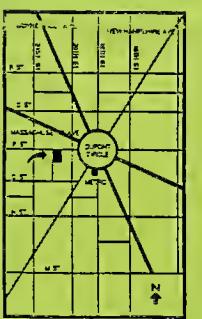
★ Hot and Spicy (can be altered)

FREE DELIVERY

Sala Thai

RESTAURANT

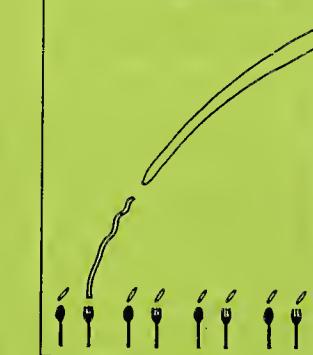
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THE HEART
OF
DUPOUNT CIRCLE



Lunch Dinner Carryout

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Lunch: 12:00 PM to 3 PM
Dinner: 5 PM to 10:30 PM



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Minimum Order \$12.00
All Major Credit Cards Accepted

ASK FOR TODAY'S SPECIAL

DINNER SPECIAL

SOUP

1. **TOM YUM GOONG** shrimp and mushrooms in hot and sour lemon grass soup. 3.50
2. **TOM KHA GAI** chicken in hot and sour coconut milk soup. 3.50
3. **WATERCRESS SOUP** minced pork with watercress in light broth. 3.25
4. **TOFU SOUP** minced pork with tofu in a light chicken broth. 3.25

APPETIZERS

5. **PINKY IN THE BLANKET** deep fried shrimp in eggroll wrapper, served with a mild spicy sauce. 4.95
6. **SATAY** marinated skewered pork with a peanut dipping sauce. 4.95
7. **TOD MUNN** fried curried fish cake. 4.95
8. **SALA THAI CRAB CAKE** deep fried crab meat, chicken wrapped with bean curd skin. 4.95
9. **TOFU TOD** fried bean curd served with sweet and sour peanut sauce. 4.75
10. **MEE KROB** spicy noodles mixed with shrimp and pork, sweet sauce. 4.95
11. **NAM SOD** mixed pork mixed with fresh ginger in hot spicy lemon juice. 4.95
12. **LA-AB GAI** minced chicken mixed with Thai spices and lemon juice. 4.95
13. **YUM NUA** a spicy Thai beef salad. 4.95
14. **SPRING ROLL** 4.25
15. **FLA MUEK TOD** deep fried calamari, served with spicy lemon sauce. 4.95
16. **YUM TALAY** shrimp, squid and scallops mixed with Thai spices, hot chili and lemon juice. 6.95
17. **YUM WOON SEN** spicy elephant noodles with shrimp, pork and black mushrooms. 6.95

All natural ingredients, no MSG.
*Ingredient Do Not Available Please ask your server.

ENTREES

18. **KA-FROW** beef, pork or chicken sautéed with basil leaves and hot chili. 7.50
19. **PAD KING** beef, pork or chicken sautéed with fresh ginger, onion and mushrooms in bean sauce. 7.50
20. **PAD PIK KING** beef, pork or chicken stir fried with chili paste and string beans. 7.50
21. **RAMA IN JACUZZI** beef, pork or chicken sautéed with spicy peanut sauce. 6.95
22. **PAD THAI F STREET** *Thai specialty of noodles sautéed with shrimp and fresh lemongrass. 6.95
23. **PAD-SEE-EW** rice noodles sautéed with beef or pork and broccoli in soy sauce. 6.95
24. **MAIFAH** vermicelli noodles sautéed with shrimp, pork, egg and black mushrooms. 7.95
25. **MEE SIAM** skin noodles sautéed with shrimp, pork and bean curd in a Thai style coconut milk sauce. 6.95
26. **HAI YEE** marinated fish fillet in curry sauce. 7.25
27. **CURRY OF THE DAY** traditional Thai style curry. 7.25
28. **MOO KANA** sliced pork mixed with white pepper and garlic sautéed with beansprouts. 7.95
29. **MOO PREOW WAN** sliced pork sautéed with mixed fresh vegetables in sweet and sour sauce. 7.95
30. **GAI HIM MA PAN** marinated chicken sautéed with cashew nuts in light brown gravy. 6.95
31. **NUA SIAM** marinated marinated sliced tender beef in sesame oil. 8.95
32. **GOONG PAD PLAI** shrimp sautéed with fresh vegetables in light garlic. 9.95
33. **SHRIMP ASPARAGUS OR** shrimp sautéed with asparagus or snow pea in red curry sauce. 9.95
34. **PAD PED PLA MUEK** air fried squid with chili paste and baby water corn. 8.95
35. **PED PLAO** marinated duck in Thai seasoning and soy sauce. 8.95
36. **SCALLOPS PAD PED** scallops sautéed with hot chili, garlic, and bamboo shoots. 9.95
37. **WILD-CHIC** 9.95
grilled chicken breast sautéed with asparagus in red curry sauce.
38. **FANANG GAI/PANANG GOONG** 8.95/11.95
shrimp or chicken sautéed in coconut sauce.
39. **PEPPERY SHRIMP** 11.95
shrimp sautéed with white pepper and garlic.
40. **CHICKEN PINEAPPLE** 11.95
marinated chicken sautéed with ginger and fresh pineapple.
41. **FUNINI** 12.95
steamed soft shell crab with:
 - hot chili and garlic
 - tamarind in curry sauce
42. **SEAFOOD COMBINATION** 12.95
shrimp, scallops, scallops and crabmeat sautéed with vegetables in:
 - tamarind in curry sauce
 - hot chili paste
 - sweet and sour sauce
43. **FRESH FLOUNDER SPECIAL** Priced Daily
- hot chili and garlic
- spicy basil
- hot chili paste
- sweet and sour sauce



DIM SUM		11:00AM ~ 3:00PM			
咸 黑 口		Dim Sum, Hong Kong Style			
筍 粒 鮮 蝦 餃 ()	Steamed Shrimp Dumpling (4) -----	2.55	五 香 金 錢 肉 ()	Steamed Seasonal Beef Tripe -----	2.55
蟹 黃 蒸 燒 賣 ()	Shrimp and Pork Shui Mai (4) -----	2.55	雞 粒 炸 芋 角 ()	Taro Dumpling with Chicken (2) -----	2.55
鮮 蝦 蒸 粉 果 ()	Steamed Fun Gor (3) -----	2.55	家 糰 餃 水 餃 ()	Fried Shrimp and Pork Dumpling (3) -----	2.55
香 菜 魚 腹 餃 ()	Steamed Shark's Fin Dumpling (3) -----	2.55	京 都 鍋 貼 飯 ()	Pan Fried Dumpling (3) -----	2.55
豉 汁 蒸 排 骨 ()	Spare Ribs In Black Bean Sauce -----	2.55	腊 味 薯 薯 樘 ()	Pan Fried Tumip Cakes -----	2.55
豉 椒 蒸 鳳 爪 ()	Chicken Feet In Black Bean Sauce ---	2.55	脆 皮 炸 蝦 角 ()	Crispy Shrimp Dumpling (3) -----	2.55
百 花 蒸 蝦 丸 ()	Steamed Shrimp Ball (3) -----	2.55	芝 麻 蝦 吐 司 ()	Sesame Shrimp Toast (2) -----	2.55
古 法 牛 肉 球 ()	Beef Ball with Bean Sheet (3) -----	2.55	鮮 竹 鴨 腿 札 ()	Stuffed Duck Feet -----	2.55
蠔 油 鮮 竹 卷 ()	Stuffed Bean Curd Sheet Roll with Oyster Sauce (3) -----	2.55	鮮 肉 菜 包 ()	Steamed Fresh Pork Bun -----	2.55
雞 粒 蒸 燒 賣 ()	Chicken Shui Mai (4) -----	2.55	鮮 蝦 蒸 腸 粉 ()	Shrimp Rice Noodle Crepe -----	3.75
蠔 皇 鹽 豆 腐 ()	Stuffed Fried Bean Curd (3) -----	2.55	香 菜 牛 肉 腸 ()	Beef Rice Noodle Crepe -----	3.45
雞 粒 韭 菜 包 ()	Steamed Chicken and Leek Bun (3) ---	2.55	叉 燈 滑 腸 粉 ()	Roast Pork Rice Noodle Crepe -----	3.45
雙 冬 雞 仔 包 ()	Steamed Chicken Bun (3) -----	2.55	酥 炸 荔 芋 蝦 ()	Fried Taro Dumpling (2) -----	3.25
蠔 皇 蒸 叉 鮑 ()	Steamed Roast Pork Bun (2) -----	2.55	豉 椒 牛 百 菜 ()	Beef Omase in Black Bean Sauce -----	3.25
叉 燈 烤 餃 ()	Baked Roasted Pork Bun (2) -----	2.55	上 湯 小 龍 包 ()	Steamed Pork Bun (4) -----	3.25
加 映 菠 蘿 鮑 ()	Pineapple Bun (2) -----	2.55	上 湯 鮮 水 飯 ()	Dumpling in Soup -----	4.50
			荷 香 粽 米 雜 ()	Sticky Rice in Lotus Leaf -----	4.50
素 點 Vegetarian Corner		舌 甘 黑 口 Sweet Pastries			
什 菜 素 春 卷 ()	Vegetable Spring Roll -----	2.55	酥 皮 蛋 塔 ()	Egg Custard Tart (2) -----	2.55
素 菜 包 ()	Steamed Vegetable Bun -----	2.55	蛋 黃 莲 花 鮑 ()	Egg York & Lotus Seed Jelly Bun (3) -----	2.55
葱 油 煎 餅 ()	Crispy Scallion Cake -----	2.55	芝 麻 雞 仔 包 ()	Frie Sesame Ball (3) -----	2.55
素 菜 鍋 貼 ()	Pan Fried Vegetable Dumpling -----	2.55	椰 香 雞 尾 鮑 ()	Coconut Bun (2) -----	2.55
羅 漢 霽 腸 粉 ()	Vegetable Rice Noodle Crepe -----	3.45	冰 凍 豆 腐 花 ()	Almond Jelly -----	2.55
			豆 沙 包 ()	Sweet Bean Paste Bun -----	2.55

Axes Top 50 Restaurant
Trends for Japanese Travel and Business Executives

Seafood
Restaurant

THE VERY BEST

BLUE RIBBON WINNER

Lunch Carryout Menu

(202) 371-8669

PORK

京 樂 肉 仁	骨	KINGSON PORK CHOP.....	.775
板 樂 肉 仁	骨	SPICY SALTED PORK CHOP.....	.775
板 樂 肉 仁	皮	SPICY AND SOUR PORK.....	.775
板 樂 肉 仁	骨	SHREDDED PORK IN SPICY GARLIC SAUCE.....	.775
板 樂 肉 仁	皮	SHREDDED PORK WITH SNOW CABBAGE.....	.775
板 樂 肉 仁	骨	ROAST PORK WITH SNOW PEAS.....	.775
板 樂 肉 仁	皮	ROAST PORK WITH MIXED VEGETABLES.....	.775
四 季 仁 义 火	肉	ROAST PORK WITH STRING BEAN.....	.775
四 季 仁 义 火	肉	* DOUBLE COOKED PORK.....	.775
湖 南 肉 仁	骨	HUNAN ROAST PORK.....	.775
湖 南 肉 仁	皮	ROAST PORK WITH BEAN CAKES.....	.775
板 樂 肉 仁	骨	* SHREDDED PORK WITH GREEN PEPPER.....	.775
板 樂 肉 仁	皮	SHREDDED PORK WITH BEAN SPROUT.....	.775
木 木 頂	肉	MOO SHU PORK (SERVED WITH 2 PANCAKES).....	.775

SEAFOOD

魚 季 仁 仁	肉	SHRIMP WITH SPICY GARLIC SAUCE.....	.845
魚 季 仁 仁	肉	SHRIMP WITH MIXED VEGETABLES.....	.845
湖 南 仁 仁	肉	HUNAN SHRIMP.....	.845
腰 果 仁 仁	肉	SHRIMP WITH CASHEW NUTS.....	.845
宮 保 仁 仁	肉	KUNG PAO SHRIMP.....	.845
子 素 仁 仁	肉	SHRIMP WITH SPICY GARLIC SAUCE.....	.845
子 素 仁 仁	肉	SHRIMP WITH SNOW PEAS.....	.845
子 素 仁 仁	肉	SHRIMP WITH GREEN PEAS.....	.845
青 菜 仁 仁	肉	SHRIMP IN LOBSTER SAUCE.....	.845
炒 魚 仁 仁	肉	FISH FILLET WITH CHINESE VEGETABLE.....	.845
西 檸 仁 仁	肉	FISH FILLET WITH LEMON SAUCE.....	.845
西 檸 仁 仁	肉	LEMON FLAVORED SHRIMP.....	.845
木 木 頂	肉	MOO SHU SHRIMP (SERVED WITH 2 PANCAKES).....	.845
魚 季 仁 仁	肉	* SEA SCALLOP WITH SPICY GARLIC SAUCE.....	.855
魚 季 仁 仁	肉	* SEA SCALLOP IN BLACK BEAN SAUCE.....	.855
魚 季 仁 仁	肉	* SEA SCALLOP WITH NAMED VEGETABLES.....	.855
行 素 仁 仁	肉	SEA SCALLOP (SERVED WITH 2 PANCAKES).....	.855

VEGETABLE

木 木 樂 仁 仁	骨	SAUTEED MIXED VEGETABLES.....	.725
乾 油 四 季 五 仁	骨	* SAUTEED SPICY STRING BEAN.....	.725
乾 油 四 季 五 仁	骨	BROCCOLI WITH OYSTER SAUCE.....	.725
魚 季 仁 仁	骨	BROCCOLI WITH SPICY GARLIC SAUCE.....	.725
綠 油 仁 仁	骨	SPICY GREEN BEAN WITH WINTER SAUCE.....	.725
綠 油 仁 仁	骨	GRASSED BEAN CAKE WITH VEGETABLE.....	.725
綠 油 仁 仁	骨	* MA-BOY BEAN CAKE.....	.725
綠 油 仁 仁	骨	VEGETARIAN CHINESE WITH BEAN CAKE.....	.725
魚 季 茄 子 木	骨	EGGPLANT IN SPICY GARLIC SAUCE.....	.725
炒 素 木 木	骨	SAUTEED MUSHROOM & WINTER BAMBOO SHOOTS.....	.725
清 炒 西 檸 茄 子	骨	SAUTEED WATERCRESS.....	.725
木 木 頂 仁 仁	骨	MOO SHU VEGETABLE (SERVED WITH 2 PANCAKES).....	.725
木 木 頂 仁 仁	骨	SAUTEED CHINESE SPINACH.....	.725
木 木 頂 仁 仁	骨	CHINESE BLACK MUSHROOM WITH MIXED VEGETABLES.....	.725
清 炒 素 茄 子	骨	SAUTEED FRESH ASPARAGUS.....	.725

AMERICAN EXPRESS Cards Welcome

APPETIZERS		CHICKEN	
上 海 卷	SPRING EGG ROLL, MANDARIN STYLE (2).....	炸 鸡	LEMON FLAVORED CHICKEN.....
烧 鱼	B-3-Q SPARERIBS (2).....	鸡	CHICKEN WITH BROCCOLI.....
炸 鳜	FRIED WONTON (8).....	果	CHICKEN WITH CASHEW NUTS.....
烧 鳜	SHRIMP TOAST.....	腰	CHICKEN WITH KUNG PAO CHICKEN.....
烧 鳜	FRYED OR STEAMED MEAT DUMPLINGS (6).....	豆	CHICKEN WITH MIXED VEGETABLES.....
烧 鱼	FRIED JUMBO SHRIMP (4).....	沙	SATAY CHICKEN.....
烧 鱼	BAR-B-Q PORK.....	雷	CHICKEN WITH SNOW PEAS.....
烧 鱼	RICH WINE FLAVORED CHICKEN.....	鱼	CHICKEN WITH SPICY GARLIC SAUCE.....
五 香 牛 肉	FRAGRANT MARINATED BEEF CUTS.....	桂	CHICKEN WITH HOT PEPPER.....
凉 拌 海 贻	MARINATED JELLY FISH.....	湖	HUNAN CHICKEN.....
SOUP		BEEF	
蛋 花 汤	EGG DROP SOUP (PER PERSON).....	什 菜	BEEF WITH MIXED VEGETABLE.....
银 花 汤	TONWON SOUP (PER PERSON).....	牛 油	BEEF WITH OYSTER SAUCE.....
饭 花 汤	HOT & SOUR SOUP (PER PERSON).....	川 牛	SECHUAN BEEF.....
素 菜 汤	VEGETABLE SOUP (PER PERSON).....	牛 火	BEEF WITH SPICY GARLIC SAUCE.....
海 鲜 豆 腐 汤	SEAFOOD & BEAN CAKE SOUP (FOR 2).....	鱼 肉	BEEF WITH GREEN PEPPER.....
CHEF'S SPECIALTIES		豆 豆	BEEF WITH BROCCOLI.....
五 菜 鸡 拌 鸡	CHICKEN WITH GINGER & SCALLION.....	牛 肉	HUNAN BEEF.....
七 彩 鸡 拌 鸡	RAINBOW CHICKEN.....	牛 火	KUNG PAO BEEF.....
脆 皮 皮 皮 鸡	CRISPY ORANGE CHICKEN.....	牛 豆	BEEF WITH STRING BEAN.....
豉 汁 茄 司 菜 鸡	CHICKEN & ASPARAGUS IN BLEAK BEAN SAUCE.....	牛 烤	MONGOLIAN BEEF.....
脆 皮 皮 牛 牛	CRISPY ORANGE BEEF.....	牛 木	MOO GOO GAI PAN.....
中 西 牛 拌 鸡	STEAK, CHINESE STYLE.....	川 牛	SECHUAN CHICKEN.....
豉 汁 茄 司 牛 肉	BEEF & ASPARAGUS IN BLACK BEAN SAUCE.....	牛 火	CHICKEN WITH STRING BEAN.....
爆 油 鸭 片	SLICED DUCK IN OYSTER SAUCE.....	牛 木	MOO CHIN CHICKEN (SERVED WITH 2 PANCAKES).....
豉 汁 茄 司 鸭	SPICY DUCK & ASPARAGUS IN BLACK BEAN SAUCE.....	牛 烤	SWEET AND SOUR CHICKEN.....
魚 香 鸭 片	SLICED DUCK WITH SPICY GARLIC STYLE.....		
湖 南 鸭 片	SLICED DUCK, HUMAN STYLE.....		
豉 汁 茄 司 鸭 肉	SPICY BABY SHRIMP & ASPARAGUS IN BLACK BEAN SAUCE.....		
左 公 鸡	JUMBO SHRIMP, SZECHUAN STYLE.....		
干 烧 明 味	GENERAL TSO'S CHICKEN.....		
脆 板 黑 拌 鸡	SIZZLING SEA SCALLOPS WITH HOT PEPPER SAUCE.....		
脆 板 黑 拌 牛 肉	SIZZLING SEA SCALLOPS & BEEF.....		
脆 板 黑 拌 虾	SIZZLING SALMON FISH IN BLACK BEAN SAUCE.....		
爆 油 雙 鮮	SHRIMP & SCALLOP WITH CHINESE VEGETABLE IN OYSTER SAUCE.....		
魚 香 雙 鮮	SHRIMP & SCALLOP IN SPICY GARLIC SAUCE.....		
青 椒 雙 鮮	SHRIMP & SCALLOP IN BLACK BEAN SAUCE.....		
海 鮮 大 會	SEAFOOD COMBINATION.....		
FRIED RICE or LO MEIN		COMBINATION PLATTER SPECIAL	
VEGETABLE.....	7.25	All Combination Served with Egg Roll, Fried Rice or Steamed Rice.	
ROAST PORK.....	7.25	1. KUNG PAO CHICKEN.....	7.95
SHREDDED CHICKEN.....	7.25	2. SWEET AND SOUR PORK.....	7.95
		3. SPICY SHREDDED CHICKEN IN GARLIC SAUCE.....	7.95
		4. PEPPER STEAK.....	7.95
		5. SHREDDED CHICKEN IN BLACK BEAN SAUCE.....	7.95
		6. SZECHUAN BEEF.....	7.95
		7. CHICKEN WITH CASHEW NUTS.....	7.95
		8. HUNAN BEEF.....	7.95
		9. KUNG PAO SHRIMP.....	8.45
		10. SPICY BABY SHRIMP IN GARLIC SAUCE.....	8.45



50 RESTAURANTS THAT MAKE WASHINGTON SIZZLE • BY PHYLLIS C. RICHMAN

TONY CHENG SEAFOOD RESTAURANT

619 H STREET, N.W.
WASHINGTON, D.C. 20001

Located on the Second Floor Above Tony Cheng's Mongolian Restaurant

(202) 371-8669

Dinner Specials Party Menu

\$15.50 per person
(minimum 6 or more persons)

1. Soup of the day
2. Spring Roll
- * 3. Kung Pao Chicken
4. Fried Fish with Vegetable
5. Sweet and Sour Shrimp
- * 6. Szechuan String Beans
7. Pork Fried Rice
8. Fortune Cookies
9. Sliced Orange for Dessert

\$17.50 per person
(minimum 6 or more persons)

1. Soup of the Day
2. Fried Meat Dumpling and Spring Roll
- * 3. Kung Pao Chicken
4. Sweet and Sour Pork
5. String Beans with Chicken
6. Mixed Vegetable
7. Beef with Broccoli
8. Shrimp Fried Rice
9. Fortune Cookies
10. Sliced Orange for Dessert

\$19.50 per person
(minimum 6 or more persons)

1. Soup of the Day
2. Spring Roll
3. Fried Meat Dumpling, B-BQ Spare Ribs,
- * 4. Crispy Orange Beef
5. Seafood Double Delight (Shrimp and Scallop)
- * 6. Shredded Chicken with Pepper in Black Bean Sauce
7. Mixed Vegetable
8. Young Chow Fried Rice
9. Fortune Cookies
10. Sliced Orange for Dessert

Only \$24.95 per person
(minimum 6 persons)

1. Seafood & Bean Cake Soup
2. Peking Duck
3. Jumbo Shrimp with Chef's Sauce
4. Scallops with Black Bean Sauce
5. Orange Beef
6. House Special Chicken
7. Szechuan Spicy Whole Fish
8. Buddah's Delight
9. Special Combination Fried Rice
10. Ice Cream

* Hot and Spicy
** Party Room Available 50 People or More



CANTONESE STYLE		MANDARIN STYLE	
蠟油餛豆角 ()	STUFFED BEAN CURD (3).....	燒 油	餅 () BAKED SESAME CAKE.....
豉汁餛青椒 ()	STUFFED PEPPER (3).....	油 條 () CRISP TWIST ROLL.....	1.00
豉汁蒸肉排 ()	SPARERIBS in BLACK BEAN SAUCE.....	甜 豆 裝 () SWEET BEAN MILK.....	1.00
豉油鮮蝦丸 ()	FRIED CRISPY SHRIMP BALL (3).....	鹹 豆 裝 () SALTED BEAN MILK.....	1.00
芥末鮮蝦餃 ()	HAR GOW (steamed shrimp dumpling) (4).....	辣 白 菜 () SPICY COLD CABBAGE.....	2.95
鮮蝦魚翅餃 ()	SHARK FIN DUMPLING (5).....	急 油 酥 餅 () SCALLION CRISP CAKE (2).....	2.95
靖江千葉燒賣 ()	SHIU MAI (shrimp/pork dumpling) (4).....	鍋 鍋 () FRIED MEAT DUMPLING (6).....	3.50
三 星 燈 賽 ()	TRIPLE DELIGHT SHIU MAI (3).....	蒸 鍋 () STEAMED MEAT DUMPLING (6).....	3.50
煎雞粒粉果 ()	PAN-FRIED FUN COR (3).....	小 菜 包 () STEAMED SMALL BUN (10).....	4.95
焗叉燒 餅乾 ()	BAKED ROAST PORK BUN (2).....	五 味 牛 肉 () COLD BEEF CUT, SPICED (served cold).....	4.95
燙皇叉燒 鮑 ()	STEAMED ROAST PORK BUN (2).....	寧式 煙 魚 () SMOKED FISH, SHANGHAI STYLE (served cold).....	4.95
香滑雞包仔 ()	STEAMED CHICKEN BUN (3).....	美 味 醉 雞 () WINE FLAVORED CHICKEN (served cold).....	4.95
豉椒牛百葉 ()	BEEF OMASA (tripe) in BLACK BEAN SAUCE.....	滷 鳳 鴨 () FRAGRANT MARINATED DUCK (served cold).....	5.95
千葉牛肉燒賣 ()	BEEF SHIU MAI (steamed beef dumpling) (4).....	燒 鴨 () SMOKED DUCK.....	5.95
安班鮑水角 ()	FRIED SHRIMP/MEAT DUMPLING (3).....	涼拌仙掌西芹 () BONELESS DUCK FEET with CELERY (cold).....	5.95
什錦芋頭角 ()	TARO DUMPLING (2).....		
臘味蘿蔔糕 ()	RADISH CAKE (3).....		
四寶滑雞扒 ()	FOUR TREASURES ROLLS (2).....		
百花餛冬菇 ()	STUFFED BLACK MUSHROOM (2).....		
豉汁蒸鳳爪 ()	CHICKEN FEET in BLACK BEAN SAUCE.....		
蠟油鮮竹筍 ()	BEAN SHEET ROLLS (3).....		
鮮竹鴨腳扒 ()	STUFFED DUCK FEET (2).....		
三鮮鮮蝦春卷 ()	SPRING ROLLS (3).....		
鮮蝦腸粉 ()	SHRIMP RICE NOODLE CREPE (3).....		
叉燒腸粉 ()	ROAST PORK RICE NOODLE CREPE (3).....		
牛 肉 腸 粉 ()	BEEF RICE NOODLE CREPE (3).....		
八珍餛米餛 ()	8 TREASURES SWEET RICE in LOTUS LEAVES (1).....		
皮蛋瘦肉粥 ()	PORK & PRESERVED EGG in RICE SOUP.....		
上湯鮮蝦水餃 ()	SUI GOW in SOUP (5).....		
上湯鮮蝦雲吞 ()	SHRIMP WONTON (8).....		
鮮蝦雲吞餃 ()	SHRIMP WONTON NOODLE SOUP.....		
大 鴨 雞 ()	ROAST DUCK.....		

SWEET PASTRIES	
蛋黃豆沙包 ()	LOTUS SEED JELLY & EGG YORK BUN (3).....
酥皮菠蘿包 ()	CREAM BAKED BUN (2).....
層酥蘿蔔糕 ()	EGG CUSTARD TART (3).....
金黃椰絲撻 ()	COCONUT TART (3).....
蒸糕米軟餅 ()	SOFT SWEET RICE CAKE (3).....
豆沙鍋餅 ()	PAN-FRIED BEAN PASTE CAKE (3).....

TEA	
蘭 花 ()	CHRYSANTHEMUM (per person).....
烏 龍 ()	OLONG (per person).....
香 片 ()	JASMINE (per person).....
普 滌 ()	BCNAY (per person).....
紙 茶 ()	TI KUAN YIN (per person).....

煲仔菜

Seafood and Bean Curd (Clay Pot) 9.95
Eight Treasure (Clay Pot) 9.95
Flounder (Clay Pot) 9.95
Buffalo Fish (Clay Pot) 9.95
Fish Head (Clay Pot) 9.95
Stewed Beef Brisket (Clay Pot) 9.95
Vegetable and Bean Curd (Clay Pot) 9.95
Pork with Preserved Cabbage (Clay Pot) 9.95
Goose Feet and Black Mushroom (Clay Pot) 9.95
Chicken and Taro (Clay Pot) 9.95
Eggplant and Grounded Pork (Clay Pot) 7.95
Shredded Melon with Dry Shrimp (Clay Pot) 7.95

精美碟飯

House Special Rice on Ditch 6.25
Baby Shrimp with Scramble 6.25
Egg Over Rice 6.25
Beef and Seasonal Vegetable Over Rice 6.25
Roast Duck Over Rice 6.25
Stewed Beef Brisket Over Rice 5.95
Mixed Beef Organ Over Rice 5.95
Marinated Pig's Assortment Over Rice 5.95
Soy Sauce Chicken Over Rice 5.95

炒粉麵

House Special Pan Fried Noodle 9.95
Seafood Pan Fried Noodle 9.95
Chicken Chow Mein 7.50
Pork Chow Mein 7.50
Beef and Chinese Broccoli Chow Foon 7.95
Beef and Black Bean Sauce Chow Foon 7.95
Beef Chow Foon 7.50
Vegetable Chow Foon 7.50
Rice Noodle, Singapore Style 7.95
Rice Noodle, Amoy Style 7.95
Special Thick Noodle 9.95

Casserole

Seafood and Bean Curd (Clay Pot) 9.95
Eight Treasure (Clay Pot) 9.95
Flounder (Clay Pot) 9.95
Buffalo Fish (Clay Pot) 9.95
Fish Head (Clay Pot) 9.95
Stewed Beef Brisket (Clay Pot) 9.95
Vegetable and Bean Curd (Clay Pot) 9.95
Pork with Preserved Cabbage (Clay Pot) 9.95
Goose Feet and Black Mushroom (Clay Pot) 9.95
Chicken and Taro (Clay Pot) 9.95
Eggplant and Grounded Pork (Clay Pot) 7.95
Shredded Melon with Dry Shrimp (Clay Pot) 7.95

Rice Dishes

House Special Rice on Ditch 6.25
Baby Shrimp with Scramble 6.25
Egg Over Rice 6.25
Beef and Seasonal Vegetable Over Rice 6.25
Roast Duck Over Rice 6.25
Stewed Beef Brisket Over Rice 5.95
Mixed Beef Organ Over Rice 5.95
Marinated Pig's Assortment Over Rice 5.95
Soy Sauce Chicken Over Rice 5.95

Chow Mein & Chow Joon

House Special Pan Fried Noodle 9.95
Seafood Pan Fried Noodle 9.95
Chicken Chow Mein 7.50
Pork Chow Mein 7.50
Beef and Chinese Broccoli Chow Foon 7.95
Beef and Black Bean Sauce Chow Foon 7.95
Beef Chow Foon 7.50
Vegetable Chow Foon 7.50
Rice Noodle, Singapore Style 7.95
Rice Noodle, Amoy Style 7.95
Special Thick Noodle 9.95

湯粉麵

Vegetable Wonton 4.95
Wonton Noodle in Soup 4.95
Shrimp Dumpling Hong Kong Style and Noodle in Soup 4.95
Wonton in Soup 4.95
Beef Brisket and Noodle in Soup 4.95
Beef Organ Meat Noodle in Soup 4.95
Pork and Pickle Vegetable Noodle in Soup 4.95
Fast Belly Noodle in Soup 4.95
Roast Duck Noodle in Soup 4.95
Pork and Szechuan Vegetable Noodle in Soup 4.75
Pork Noodle in Soup 4.75

炸茶肉絲

Stewed Beef Knuckle 5.95
Stewed Beef Brisket 5.95
Five Flavor Beef Organ 5.95
Marinated Pig's Intestine 5.95
Marinated Duck 5.95
Marinated Pork Fish 5.95
Marinated Assortments 5.95
Seasoned Vegetable with Oyster Sauce 5.95
Sliced Cold Pig Knuckle 5.95
Sauerkraut Duck Blood Sausage with Ginger and Scallion 6.50
Cold Shredded Jelly Fish 6.95
Fried Pig's Intestine Chao Zhou Style 6.95
Pickle Vegetable with Pig's Intestine 6.95

Congee

House Special Congee 4.50
Congee with Minced Beef, Squid, Pig's Skin and Peanuts 4.50
Congee with Meat Ball, Pig's Hog Maw, Kidney and Liver 4.75
Slice Fish Congee 5.25
Congee with Minced Beef 4.50
Congee with Pork & Preserved Egg 4.50
Bread Stick 1.00

美味小食

Hot & Spicy

Tai Shan

Carryout Menu

Noodle Soup

Open 7 Days a Week
FRI - SAT 11:00 AM - 3:00 AM
SUN - THUR 11:00 AM - 12:00 MIDNIGHT

Dim Sum Served

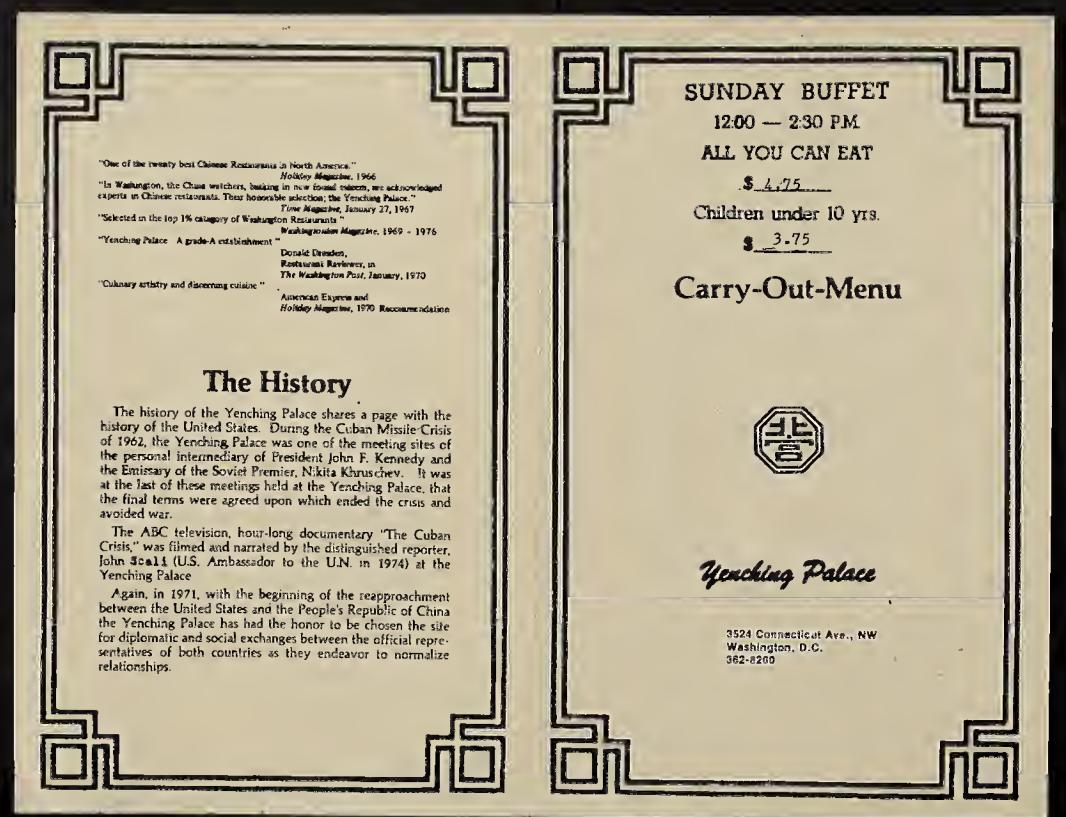
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頭 樣		Appetizer		豬 肉		Port		海 鮮		Seafood	
上	房 春 卷	Shanghai Spring Roll (2)	2.25	鵝 肉	肉	Sma	Large	湖 南	魚	Sma	Large
中	火 烤 卷	Vegetable Spring Roll (2)	2.25	鴨 肉	肉	Sweet and Sour Pork...	5.75...7.95	炒	魚	6.75...9.95	6.75...9.95
下	蛋 卷	Egg Roll (2)	2.25	魚 肉	肉	Pork with Garlic Sauce...	5.75...7.95	川 魚	仁	Baby Shrimp Szechuan Style...	6.75...9.95
左	蛋 卷	Fried Wonton (8)	3.25	牛 肉	肉	Pork Hunan Style...	5.75...7.95	魚 仁	仁	Kung Pao Shrimp...	6.75...9.95
右	蛋 卷	Shrimp Toast (2)	2.95	羊 肉	肉	Moo Sh Pork (served w/4 pancakes)	5.75...7.95	魚 仁	仁	Shrimp with Garlic Sauce...	6.75...9.95
中	火 烤 雞	Fried Bon Bon Chicken	3.50	豬 肉	肉	Shu Cha Pork...	5.75...7.95	魚 仁	仁	Jumbo Shrimp w/ Mixed Vegetables...	6.75...9.95
左	火 烤 雞	Sesame Cold Noodles	4.95	鴨 肉	肉	Pork with Chinese Style...	5.75...7.95	魚 仁	仁	Shrimp with Broccoli...	6.75...9.95
右	火 烤 雞	B.B.Q. Spare Ribs (4)	4.95	牛 肉	肉	King Dom Spare Ribs...	8.95	魚 仁	仁	Shrimp with Mixed Vegetables...	6.95...9.95
中	火 烤 雞	Cho Cho (4)	3.95	羊 肉	肉	Grilled Spare Ribs w/ Spicy Salt & Pepper...	8.95	魚 仁	仁	Crab with Garlic and Spring Onion (Baked)	
左	火 烤 雞	Fried Meat or Vegetable Dumpling (6)	4.50	豬 肉	肉	Moo Goo Gai Pan...	5.75...7.95	湖 南	干 魚	Scallop Hunan Style...	6.95...9.95
右	火 烤 雞	Shrimp Tempura (4)	4.25	鴨 肉	肉	Chicken Hunan Style...	5.75...7.95	湖 南	干 魚	Shrimp with Lobster Sauce...	6.95...9.95
中	火 烤 雞	Fried Meat or Vegetable Dumpling (6)	4.50	牛 肉	肉	Chicken Szechuan Style...	5.75...7.95	湖 南	干 魚	House Special Seafood Delight...	11.95
左	火 烤 雞	Steamed Meat or		羊 肉	肉	Chicken with Mixed Vegetables...	5.75...7.95	湖 南	干 魚	Hunan Crispy Whole Fish...	13.95
右	火 烤 雞	Vegetable Dumpling (6)	4.50	豬 肉	肉	Curry Chicken...	5.75...7.95	湖 南	干 魚	Conch Stir Fried w/Chinese Yellow Chives...	14.95
中	火 烤 雞	Roast Pork...	5.95	鴨 肉	肉	Chicken with Garlic Sauce...	5.75...7.95	湖 南	干 魚	Lobster with Ginger and Spring Onion (Baked)...	Seasonal
左	火 烤 雞	Pu Pu Tray (for 2)	9.95	牛 肉	肉	Chicken with Black Bean Sauce...	5.75...7.95	湖 南	干 魚		
右	火 烤 雞	Fried Chicken Wings (6)	3.00	羊 肉	肉	Chicken with Cashew Nuts...	5.75...7.95	湖 南	干 魚		
中	火 烤 雞			豬 肉	肉	Kung Pao Chicken...	5.75...7.95	湖 南	干 魚		
左	火 烤 雞			鴨 肉	肉	Sweet and Sour Chicken...	5.75...7.95	湖 南	干 魚		
右	火 烤 雞			牛 肉	肉	Chicken with Spinach...	5.75...7.95	湖 南	干 魚		
中	火 烤 雞			羊 肉	肉	Lemon Chicken...	6.95...9.50	湖 南	干 魚		
左	火 烤 雞			豬 肉	肉	General Tso's Chicken...	6.95...9.95	湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉	General Tso's Duck...	6.95...9.95	湖 南	干 魚		
中	火 烤 雞			牛 肉	肉	Braised Duck with Mixed Vegetables (Lo-Hor Style)...	9.95	湖 南	干 魚		
左	火 烤 雞			羊 肉	肉	Pineapple Duck...	9.95	湖 南	干 魚		
右	火 烤 雞			豬 肉	肉	Duck Hunan Style...	9.95	湖 南	干 魚		
中	火 烤 雞			鴨 肉	肉	Peking Duck...	Half 11.95 Whole 20.95	湖 南	干 魚		
左	火 烤 雞			牛 肉	肉	Crispy Aromatic Duck...	Half 8.95 Whole 16.95	湖 南	干 魚		
右	火 烤 雞			羊 肉	肉	Soya Sauce Chicken...	Half 8.95 Whole 16.95	湖 南	干 魚		
中	火 烤 雞			豬 肉	肉			湖 南	干 魚		
左	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
右	火 烤 雞			牛 肉	肉			湖 南	干 魚		
中	火 烤 雞			羊 肉	肉			湖 南	干 魚		
左	火 烤 雞			豬 肉	肉			湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
中	火 烤 雞			牛 肉	肉			湖 南	干 魚		
左	火 烤 雞			羊 肉	肉			湖 南	干 魚		
右	火 烤 雞			豬 肉	肉			湖 南	干 魚		
中	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
左	火 烤 雞			牛 肉	肉			湖 南	干 魚		
右	火 烤 雞			羊 肉	肉			湖 南	干 魚		
中	火 烤 雞			豬 肉	肉			湖 南	干 魚		
左	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
右	火 烤 雞			牛 肉	肉			湖 南	干 魚		
中	火 烤 雞			羊 肉	肉			湖 南	干 魚		
左	火 烤 雞			豬 肉	肉			湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
中	火 烤 雞			牛 肉	肉			湖 南	干 魚		
左	火 烤 雞			羊 肉	肉			湖 南	干 魚		
右	火 烤 雞			豬 肉	肉			湖 南	干 魚		
中	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
左	火 烤 雞			牛 肉	肉			湖 南	干 魚		
右	火 烤 雞			羊 肉	肉			湖 南	干 魚		
中	火 烤 雞			豬 肉	肉			湖 南	干 魚		
左	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
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中	火 烤 雞			羊 肉	肉			湖 南	干 魚		
左	火 烤 雞			豬 肉	肉			湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
中	火 烤 雞			牛 肉	肉			湖 南	干 魚		
左	火 烤 雞			羊 肉	肉			湖 南	干 魚		
右	火 烤 雞			豬 肉	肉			湖 南	干 魚		
中	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
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右	火 烤 雞			羊 肉	肉			湖 南	干 魚		
中	火 烤 雞			豬 肉	肉			湖 南	干 魚		
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右	火 烤 雞			牛 肉	肉			湖 南	干 魚		
中	火 烤 雞			羊 肉	肉			湖 南	干 魚		
左	火 烤 雞			豬 肉	肉			湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
中	火 烤 雞			牛 肉	肉			湖 南	干 魚		
左	火 烤 雞			羊 肉	肉			湖 南	干 魚		
右	火 烤 雞			豬 肉	肉			湖 南	干 魚		
中	火 烤 雞			鴨 肉	肉			湖 南	干 魚		
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右	火 烤 雞			羊 肉	肉			湖 南	干 魚		
中	火 烤 雞			豬 肉	肉			湖 南	干 魚		
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左	火 烤 雞			豬 肉	肉			湖 南	干 魚		
右	火 烤 雞			鴨 肉	肉			湖 南	干 魚</		

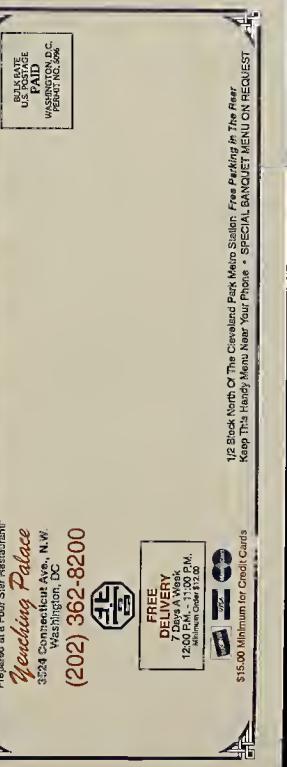


Appetizers			Pork		
EGG ROLL (Each)95	401	NOOSH PORK	5.50 木 脊 肉
SHRIMP ON TOAST (Each)	1.75		(Chinese Pan Cake 25 Each)	
SPARE RIBS.....	6.00	402	SWEET & SOUR PORK	5.50 醋 酸 肉
Soups			403	DOUBLE FRIED PORK	6.00 双 炸 肉
101. PALACE SOUP	2.25	404	SCALLION PORK	6.00 葱 爆 肉
102. WONTON SOUP	2.00	405	PORK SZECHUAN	6.75 鱼 香 肉 丝
103. EGG FLOWER SOUP	1.75			
104. HOT & SOUR SOUP	2.50			
Poultry					
202. YULING DUCK	9.25			
203. KUNG PAU CHICKEN	7.00			
204. CHICKEN WITH ALMOND	6.00			
205. CHICKEN WITH VEGETABLES	6.00			
206. LEMON CHICKEN	6.75			
208. FRIED TWO KINDS	7.75			
(Chicken & Pork)					
209. TSUA SAN SHIEN	7.50			
(Chicken, Shrimp, Beef & Vegetables)					
Beef					
301. MONGOLIAN LAMB or BEEF	7.50	601	VEGETARIAN'S DELIGHT	5.50 素 十 三
302. BEEF SHANGHAI	7.75	602	SNOW PEAS, MUSHROOMS,	6.00 炒 豆 苗
303. HUNAN BEEF	7.75			
304. BEEF with Snow Peas,					
Mushrooms, Bamboo Shoots	7.00			
305. BEEF with GREEN PEPPERS	6.00			
307. SHACHA BEEF	7.50	704	PORK, SHRIMP or BEEF	4.75 炒 面
308. SZECHUAN VEAL	8.00	705	FRIED RICE with (Choice of)	
				CHICKEN, PORK, SHRIMP or	
				BEEF)	4.50 炒 粉
Seafood					
501. TUNGTING SHRIMP	8.00			
502. KUNG FAU SHRIMP	8.25			
503. SZECHUAN SHRIMP	8.25			
504. SHRIMP IN LOBSTER SAUCE	7.00			
505. BUTTERFLY SHRIMP	7.50			
(In Wine Sauce)					
510. SZECHUAN SKALLOPS	8.50			
511. SWEET & SOUR SHRIMP	7.00			
512. ABDOLONE & CHICKEN	11.50			
Vegetables					
601. VEGETARIAN'S DELIGHT	5.50			
602. SNOW PEAS, MUSHROOMS,	6.00			
BAMBOO SHOOTS				
Rice & Noodles					
704. PORK, SHRIMP or BEEF	4.75			
705. FRIED RICE with (Choice of)					
CHICKEN, PORK, SHRIMP or					
BEEF)					

Pork		Seafood		Rice & Noodles	
		Lunch	Dinner	Lunch	Dinner
401. Mooch Pork (with 4 pancakes)	5.50 8.00	Tender strips of pork with scrambled eggs, tiger liles, tree mushrooms, shredded cabbages (seasonal)		501. Shrimp in Lobster Saucce	6.95 8.50
402. Sweet & Sour Pork	5.00 7.00			502. Sweet & Sour Shrimp	6.95 8.50
403. Eggplant, Szechuan Style	5.50 6.75			503. Butterly Shrimp	— 8.50
404. Barbecued Roast Pork	5.50 6.00			504. Shrimp with water chestnuts, simmered in a shredded Aburatsu sauce. Served with steamed rice	9.25
405. Double Fried Pork	5.25 7.25			505. Tung Ting Shrimp	6.95 9.75
406. Scallion Pork	5.25 7.25			506. Szechuan Shrimp	6.95 9.50
407. Pork Szechuan	5.95 8.00	<i>Thin strips of pork, with bamboo shoots, tree mushrooms, sauced brown sauce.</i>		507. Combination Seafood	— 13.00
408. Shredded Pork Peking Style	5.95 8.00	<i>Shredded pork with special plum sauce.</i>		508. Shrimp with Green Pepper	6.95 9.25
409. Pork with Green Pepper	5.25 7.25	<i>Sliced pork and green pepper sauced with black bean sauce.</i>		509. Kung Pao Shrimp	6.95 9.75
410. Pork with Fresh Asparagus (seasonal)	5.95 8.00			510. Peking Fish Filet in Wine Saucce	— 7.75
411. Mooch Vegetables (with 4 pancakes)	5.50 8.00			511. Shrimp Human Style	6.95 9.75
		<i>Fresh string beans stir-fried in Chifa spicy sauce.</i>		512. Human Fish	— 15.00
501. String Beans Szechuan Style	4.50 6.25			513. Shrimp with Garlic Saucce	6.95 9.50
502. Ham with Chinese Cebbege & Mushroom	5.75 7.50			514. Szechuan Scallops	6.95 9.75
503. Snow Peas, Mushroom & Broccoli	5.25 6.75			515. Shrimp Imperial	— 10.50
504. Vegetarian's Delight	4.50 6.25			516. Mooch Shrimp (w/4 pancakes)	6.95 9.25
505. Ma Po Dunn Cokte	4.75 6.50			517. Shrimp with Cashew Nuts	6.95 9.25
506. Strawed Mushrooms with Chinese Vegetables	4.75 6.50			518. Shrimp with Snow Peas	6.95 9.50
507. Broccoli, Szechuan Style	4.50 6.25			519. Shrimp with Whole Fish	— 15.00
508. Family Style Bean Curd	5.75 7.25			520. Soy Sauced Fried Bean Curd (w/4)	— 15.50
509. Snow Peas with Water Chestnut	5.75 7.25			521. Shrimp with Fresh Asparagus (seasonal)	6.95 9.50
510. Fresh Asparagus, Szechuan Style (seasonal)	6.00 8.00			522. Sesame Shrimp with Lemon Saucce	— 10.50
511. Mooch Vegetables (with 4 pancakes)	5.50 8.00				

* Means Hot

LUNCH AVAILABLE FROM 11:30 AM - 3:00 PM



Yenching Palace		
One of the twenty best Chinese Restaurants in North America.		
"In Washington, the China wokmen, banking in new found esteem, are acknowledged experts in Chinese restaurants. Their honorable selection, the Yenching Palace."		
"Selected in the top 1% category of Washington Restaurants."		
Washingtonian Magazine, 1963-1976 "Yenching Palace: A grade-A establishment."		
Restaurant Reviewer, in The Washington Post, January, 1970 "Culinary artistry and discerning cuisine."		
American Express and Holiday Magazine, 1970 Recommendation		
The History		
This history of the Yenching Palace traces a path with the history of the United States. During the Cuban Missile Crisis in 1962, the Yenching Palace was one of the meeting sites of the personal intermediary of President John F. Kennedy and the Envoy of the Soviet Union, Nikita Krushchev. It was at the last of these meetings held at the Yenching Palace, that the final terms were agreed upon which ended the crisis and avoided war.		
The ABC television, hour-long documentary "The Cuban Crisis," was filmed and narrated by the distinguished reporter, John Scali, (U.S. Ambassador to the U.N. in 1971) in which he said:		
"At the time, at the beginning of the reparation between the United States and the People's Republic of China, the Yenching Palace has had the honor to be chosen the site for diplomatic and social exchanges between the official representatives of both countries as they endeavor to normalize relationships."		
Appetizers		
Egg Roll (each) 1.00 Spring Roll (each) (Vegetarian) 1.25 Shrimp Tempura (two) 2.00 Shrimp on Toast (each) 1.95 Beef Sesei (two) 1.95 Curry Wonton (three) 1.00 Fried Wonton (eight) 1.95 Meat Dumplings (four) (fried or steamed) 3.00 Crispy Shrimp Balls (two) 3.50 Crispy Chicken Balls (two) 3.00 Spicy Hot Chinese Cabbage (cold) 2.75 Pu-Pu Platter (per person) 3.95 Egg Roll, Spring Roll, Curry Wonton, Sesei, Shrimp Tempura Barbecued Spare Ribs 6.50 Szechuan Cold Noodle 2.95		
Soups		
101. Wonton Soup (for two) 2.50 102. Egg Flower Soup (for two) 2.00 103. Seaweed Egg Drop Soup (for two) 2.50 104. Palace Soup (for two) 3.00 105. Hot & Sour Soup (for two) 3.00 106. Sizzling Rice Soup (for two) 5.00 107. Pork & Water Cress Soup (for two) 4.00 108. Bean Curd & Chunching Cabbage (for two) 4.00 109. Crabmeat Asparagus Soup (for two) 6.50 110. Chicken Mushroom Soup (for two) 4.25 111. Mustard Green & Bean Curd Sou (for two) 3.50 112. Shark's Fin Soup (for two) 9.00 113. Abalone & Chicken Soup (for two) 7.00		
Appetizers		
200. Yenching Palace Peking Duck (w) 22.95 This is very special. We insist on the traditional way of cooking. The duck is roasted in a special Long Island Duckling is roasted to a golden brown. Unlike most restaurants that prepare "Chinese" style duck, we use the traditional way of roasting. The duck is then carved expertly by our chef, General Tso's Pekin Duck, Spring Onion and Bean Souce.		
Poultry		
201. Chicken with Almond 5.95 7.75 202. Chicken In Garlic Souce 5.95 8.50 * 203. Chicken with Hei Sien Souce 5.95 7.75 204. Curry Chicken 5.95 7.75 205. Chicken with Ceshew Nuts 5.95 8.50 206. Chicken with Straw Mushrooms 5.95 8.50 207. Chicken with Vegetables 5.95 8.00 208. Tandoori San Souce 5.95 8.75 209. Yulin Chicken 6.50 210. Fried Two Kind (Chicken and Pork) 7.25 9.00		
Beef		
301. Moosh Beef (with 4 pancakes) 6.75 8.25 302. Beef with Green Paper or Buccol or Tomes or Onion 5.95 7.75 303. Beef with Oyster Souce 6.75 8.00 * 304. Orange Beef 7.95 9.50 * 305. Beef with Snow Peas, Almonds & Beef Souce 6.75 8.25 306. Szechuan Lemo or Beef Mongolian Style 6.75 8.50 * 307. Szechuan Beef 6.75 8.75 * 308. Sacha Beef with Bean Sprouts 6.75 8.50 * 309. Szechuan Veal 7.95 9.75 Sliced veal with raw mushrooms in hot souce * 310. Hunan Beef 6.95 8.85 Sliced veal with black pepper, garnished with green Peppercorn & long beans 311. Beef Shanghai 7.95 9.50 Fillet of fresh meat with scallops and fresh mushrooms in a special brown souce. Cooked sizzling hot at your table.		
Beef		
* 312. Five Flavored Beef (cold) 8.50 * 313. Beef In Garlic Souce 6.75 8.75 Strip of tender beef with onions, chuncks of carrots, mushrooms and bell peppers Roast crisp Peking duck, pan fried the original way as a special souce of fire house * 314. Beef with Snow Peas 6.95 9.00 315. Beef with Fresh Asparagus (seasonal) 6.95 9.00 * 316. Crispy Sesame Beef 6.95 9.00 Crispy beef strips with sesame and sauce		
Beef		
* 217. Sweet and Sour Chicken 5.95 8.00 218. Chicken with Green Pepper 5.95 8.00 Chicken with green pepper sauteed with black bean & garlic souce.		
Beef		
* 219. General Tso's Chicken 7.95 9.50 Chunks of boneless chicken with chet's special hot souce.		
* Means Hot Banquet Menus Available Upon Request		